

Dream cake (crispy chocolate cake)

Ingrédients

- 250g of flour
- 55g of cocoa powder
- 4g of baking powder
- 4g of baking soda
- 1 good pinch of salt
- 200g of granulated sugar
- 110g of muscovado sugar or brown sugar
- 2 eggs
- 120g of neutral oil or hazelnut oil
- 180g of thick cream
- 1 teaspoon of vanilla extract
- 240g of liquid coffee
- 225g of milk chocolate
- 25g of neutral honey
- 150g of heavy cream
- 100g of milk chocolate
- 120g of hazelnut paste
- 100g of crushed lace pancakes

Préparation

1. I've seen this cake pop up several times on social media in recent weeks, and it looked so indulgent that I couldn't resist and wanted to try it!
2. It's ultimately an even more chocolatey version of my crunchy chocolate cake made a few months ago: a well-chocolate cake (I took the recipe from an American blog), a creamy ganache, and a crunchy layer with a nice hazelnut flavor, in short, the definition of happiness. Ingredients: I used maple syrup and pecans from Koro: code ILETAITUNGATEAU for 5% off everything on the site (not affiliated).
3. I used Norohy vanilla extract, Jivara chocolate, and cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliated).
4. Preparation time: 40 minutes + 30 minutes of baking + cooling
For a cake with a diameter of 20 to 22cm: The chocolate cake: of flour of cocoa powder of baking powder of baking soda ood pinch of salt of granulated sugar of muscovado sugar or brown sugar 2 eggs of neutral oil or hazelnut oil of thick cream 1 teaspoon of vanilla extract of liquid coffee Prepare the coffee and keep it warm while preparing the cake.
5. Sift the flour, cocoa, baking powder, and baking soda.
6. Add the salt and sugars.
7. Then incorporate the eggs, oil, and vanilla.
8. Finish by adding the coffee.
9. Pour the batter into your buttered and floured cake ring or pan.
10. Bake in the preheated oven at 175°C for about 30 minutes.
11. Then let it cool.
12. The ganache: of milk chocolate of neutral honey of heavy cream Heat the cream with the honey.
13. Melt the chocolate gently in a double boiler or microwave.
14. Gradually pour the hot cream over the chocolate while mixing well to obtain a smooth and shiny ganache.
15. Let it crystallize slightly, then spread it over the cooled cake.

16. The crunch: of milk chocolate of hazelnut paste of crushed lace pancakes Melt the chocolate with the hazelnut paste.
17. Then add the crushed lace pancakes.
18. Spread the crunch over the ganache and let it crystallize before enjoying!

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