

Chocolate & cinnamon marble cake

Ingrédients

- 120g softened butter
- 200g sugar
- 2 eggs
- 7g baking powder
- 75g flour T55 + 3g cinnamon powder (1)
- 130g T55 flour + 25g cocoa powder (2)
- 65g liquid cream (1)
- 135g liquid cream (2)
- 60g water
- 15g caster sugar
- 1 pinch of cinnamon
- 50g sugar
- 60g liquid cream
- 1 egg yolk
- 15g butter
- 50g milk chocolate with 40% cacao
- 300g chopped hazelnuts milk chocolate at 40% cocoa
- 45g grape seed oil
- 100g liquid cream
- 10g of powdered sugar

Préparation

1. Here is the recipe of a cake made a few weeks ago but whose recipe I had only put in my stories on Instagram.
2. I liked this cake so much that I wanted to put it here too so that the recipe would be more accessible and maybe easier to follow for those interested !
3. So it's a hot chocolate inspired cake, a chocolate and cinnamon marble cake filled with a creamy cinnamon caramel, covered with a milk chocolate and hazelnut icing and some whipped cream.
4. Don't panic, if you don't have the cake mould with insert, you can simply pipe or spread the creamy caramel on the cold cake, then freeze the whole thing before pouring the icing.
5. Mix the butter, sugar and salt.
6. Add the baking powder and then the eggs.
7. Remove 1/3 of the dough (about).
8. In the small part, add the sifted flour and cinnamon (1), then the cream (1).
9. In the biggest part, add the sifted flour and cocoa (2) and then the cream (2).
10. Pour the doughs into two piping bags and place in the fridge for 30 minutes.
11. Then pour the two doughs alternately into the cake tin (with the tube for the insert) buttered or lined with baking paper.
12. Make a fine line of butter along the entire length of the cake.
13. Bake in the preheated oven at 160°C for 1 hour and 10 minutes, check with the tip of a knife.
14. During the cooking, prepare the punching syrup and caramel.
15. Bring water, cinnamon and sugar to a boil.
16. Allow to cool.

17. When the cake is baked, wait 5 minutes and then unmould it on a rack.
18. Soak it with syrup using a brush, then let it cool completely at room temperature or in the refrigerator.
19. Make a caramel with the sugar, and heat the liquid cream with the cinnamon.
20. Pour the cream over the caramel, stirring well.
21. Remove from the heat, allow to cool for a few minutes, then pour over the yolk while whisking.
22. Pour back into a saucepan and cook like a custard at 85°C.
23. Off the heat, add the butter, the pinch of salt and the milk chocolate, and if necessary mix to perfect the emulsion.
24. Put a plastic wrap on it and place it on the fridge.
25. When the cake is completely cold, put the caramel in a piping bag and fill the cake.
26. Put the cake in the freezer so you can ice it afterwards.
27. Gently melt the chocolate in a double boiler, then add the grape seed oil.
28. Mix well and let cool.
29. When the cake is cold, take it out of the freezer and place it on a rack.
30. Pour the icing over it.
31. Let it crystallize in the refrigerator.
32. Put the liquid cream and whipped cream in the bowl of the food processor with the whisk, then whip it into whipped cream.
33. Just before serving, add it to the cake, or with each piece after cutting.
34. Enjoy !