

Recipe for Chocolate Raspberry Truffle Cake

Taken from *The Wedding Cake Book* by Dede Wilson

The 6 inch diameter by 3 inch cake which serves 10-12, while the 8 x 3 inch cake will serve 20. depending on the severity of the “chocolism” in the group. I have found that this recipe scales quite well and have made a smaller version in the lid of a mess kit to serve 4. Calculate the volume of the pan ($\pi \times [\text{the radius of the pan}]^2 \times \text{the height}$) and adjust the recipe proportionally, rounding to the nearest whole egg. The volume of the 6 x 3 pan is ($\pi=3.14$) $3.14 \times 3^2 \times 3= 84.78$ cu inches.

<u>Ingredients</u>	<u>6-inch cake</u>	<u>8-inch cake</u>
Large eggs	6	9
Semisweet chocolate	1#	1.5#
Unsalted butter	0.5# (2 sticks)	1.5# (3 sticks)
Fresh raspberries	0.5 cup	0.75 cup

Preheat oven to 375°F. Prepare pan by spraying with cooking oil spray and lining with parchment paper.

Place the eggs, in their shells, in a bowl filled with hot water for 10 minutes. This will maximize the volume of the eggs when you whip them.

Chop the chocolate into small pieces and melt either in a double boiler or using a microwave. I prefer the microwave. I zap the chocolate for 1.5 minutes (that’s 90 seconds) at medium, stir and repeat until melted. I then add the butter (cut into pieces) to melt and cool the chocolate. Whisk this mix until smooth (you may need to zap it a little in th microwave to fully melt the butter). It should be cool enough that you can just stand to put your finger in and stir with it. Any hotter and it will decrease the volume when mixed with the eggs, any cooler and it may get chunky when mixing with the eggs. Clean finger thoroughly using tongue.

Meanwhile, crack eggs into mixer bowl and using wire whisk attachment, beat on high speed about 5 minutes, until triple in volume, pale yellow, light and spongy, thick enough to hold a soft peak (test by lifting up with a fork).

Add 1/4 of the egg mixture to the cooled chocolate and gently combine by hand using a spatula or whisk, just to lighten the chocolate mixture. Add the remaining eggs and fold them in with a large rubber spatula. The batter will deflate a little, but try to retain as much volume as possible. The mixture will be smooth, thick and homogenous in color, and will look like chocolate mousse.

Scrape batter into pan and sprinkle raspberries on top. Poke them into the batter (finger or chopstick), distributing them at different depths. Smooth top of cake with spatula; berries should be hidden.

Place cake pan in larger pan and fill with 1 inch of boiling water. Bake until surface of cake loses its sheen and if pan is tilted slightly, the edges of the cake pull away from the side of the pan (about 10 minutes for 6 inch, 17 minutes for 8 inch). Remove from oven and cool on rack until room temperature. Cover the top with plastic wrap and refrigerate overnight.

Unmold by running hot water over bottom of pan and inverting onto plate or cardboard cake circle.

Cover with pourable Chocolate Ganache.

6 oz semisweet chocolate
5 oz (liquid) heavy cream.

Chop chocolate in food processor into coarse meal

Heat cream to simmer (stir constantly) and pour onto chocolate. Process until smooth (10 sec). Put into large Pyrex measuring cup and heat in microwave (medium setting) for about 10 seconds or until thick-medium pourable syrup consistency (may not need heating at all). Place cake, top down, in hand. Work over large cookie sheet. Pour ganache onto center of cake tilting as needed to ensure a smooth coating on all sides. Place cake on plate and refrigerate overnight (can lightly cover with wrap after several hours).

Serve with Chantilly Cream (whipped cream with a touch of sugar and vanilla extract). This help cut the heaviness of the chocolate. Fresh raspberries are also nice.