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*Recipe adapted from **Nordic Ware, Inc.** Used with permission of the publisher. All rights reserved.*

### **Double Espresso Chocolate Cake with Cappuccino Froth**

12 - 16 servings

You'll enjoy this decadent cake that pairs chocolate and espresso in one wonderfully moist cake. The flavors are echoed again in the rich chocolate glaze that's very ganache-like, and the espresso-flavored whipped cream that tops it all. It's a no-fail chocolate delight for any occasion.

#### **Cake Ingredients:**

1/2 cup boiling water  
1/4 cup instant dry espresso powder  
1 cup cold water  
1/2 cup coffee liquor  
1 cup butter, softened  
2 cups granulated sugar  
4 eggs, room temperature  
2 teaspoons vanilla extract  
5 ounces unsweetened chocolate, melted and cooled  
2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon baking soda

#### **Ganache Glaze:**

7 ounces 65% (or greater) dark chocolate  
1/3 softened butter  
1 tablespoon light corn syrup

#### **Cappuccino Froth:**

1 cup whipping cream  
2 tablespoons powdered sugar  
2 teaspoons espresso powder  
1/2 teaspoon vanilla extract  
Chocolate-covered espresso beans (optional garnish)

#### **Cake Instructions:**

(1) **PREHEAT** the oven to 350°F. **PREPARE** a Bundt pan by buttering well and dusting with flour, or by spraying with a flour-infused oil baking spray.

(2) **POUR** the boiling water over the espresso powder in a medium bowl and stir until dissolved. Add the 1 cup of cold water, stir again. Add the coffee liquor, stir again, and set aside.

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(3) **MELT** the 5 ounces of unsweetened chocolate in a hot water bath (taking care not to allow any water or steam into the melting chocolate), or in a microwave by using 30 second intervals. Allow the chocolate to sit after each interval, then stir and repeat heating for 30 seconds until melted and smooth.

(4) **BEAT** together the softened (room temperature) butter and sugar in a large mixing bowl, or in the bowl of a stand mixer until light and fluffy. (This is where the texture of the cake is formed.)

(5) **ADD** the eggs to the butter-sugar mixture one at a time beating after each addition until incorporated.

(6) **ADD** the melted, yet cooled, chocolate and vanilla extract to the butter-sugar-egg mixture. **BEAT** until combined.

(7) **COMBINE** in a separate medium bowl, the flour, salt, and baking powder. **WHISK** until the dry ingredients are evenly distributed.

(8) **ADD** one-third of the flour mixture to the butter-sugar mixture and **BEAT** on low until combined. **POUR** in one-third of espresso liquid, combine until incorporated.

(9) **REPEAT** with the addition of the second third of the flour, followed by the second third of the liquid. **ADD** the final third of flour and final third of liquid.

(10) **POUR** the batter into the prepared Bundt pan until the batter is approximately one-half inch from the top of the pan.

(11) **BAKE** in the preheated 350°F oven for 45-50 minutes, or until a toothpick or skewer placed in the middle of the cake is removed with out liquid or crumb. Do not overbake.

(12) **COOL** the cake in the pan for 15 minutes, then **INVERT** onto a cooling rack and continue to cool for an hour.

**Ganache Glaze Instructions:**

(13) **COMBINE** the Ganache Glaze ingredients, chocolate, butter and corn syrup, in a small glass, heatproof bowl. Place the bowl in a saucepan with water. The water should come halfway up the side of the bowl.

(14) **BRING** the water to a simmer. **STIR** the chocolate mixture occasionally as it melts. When the mixture is fully melted and smooth, remove from the water bath.

(15) **DRIZZLE** the ganache-like glaze over the cooled cake. **ALLOW** to cool and the chocolate glaze set.

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**Cappuccino Froth Instructions:**

(16) **STIR** the cream, espresso powder, powdered sugar and vanilla together in a small, deep bowl until dissolved.

(17) **WHIP** the cream with a whisk, immersion blender, or hand mixer until soft peaks form.

(18) **SLICE** the cake and top with a generous dollop of the flavored whipped cream. **GARNISH**, if desired, with chocolate-covered espresso beans.