

Hot Chocolate Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" cake

Total time: 2 hours, including resting time

Active time: 15 minutes to make the cake batter

Baking time: 20 - 25 minutes

Equipment: 9" baking dish or cake pan, hand whisk and silicon spatula or wooden spoon.

My Prep:

Ingredients:

Chocolate cake:

- Water - $\frac{1}{4}$ cup, 59g
- Hot chocolate bar (I used Cortes) - 1 piece, 35g
- All purpose flour, preferably unbleached - 1 cup, 125g
- Natural unsweetened cocoa powder - $\frac{1}{4}$ cup, 25g
- Baking powder - 2 Tsp, 10g
- Fine sea salt - $\frac{1}{4}$ Tsp
- Eggs, at room temperature - 3
- Natural granulated sugar - $\frac{3}{4}$ cup, 150g
- Butter - 7 TBSP, 99g, melted but not oily
- Vegetable oil - 2 TBSP, 27g

Steps:

Making the cake:

Preheat oven to 350°. Grease an 9" baking dish or cake pan with butter or baking spray.

In a small sauce pan or in a microwave bowl melt the $\frac{1}{4}$ cup/59g of water with the single piece/35g of the hot chocolate bar. Take in consideration that you'll need to reheat this just before adding to the batter.

In a bowl combine the 1 cup/125g of flour with the $\frac{1}{4}$ cup/25g of unsweetened cocoa powder, the 2 teaspoons/10g of baking powder and the $\frac{1}{4}$ teaspoon of salt with a hand whisk until there are not large lumps of flour.

- Vanilla - 1 Tsp, 4g
- Buttermilk, at room temperature (you may use regular full fat milk) - 1/3 cup, 85g

Hot chocolate:

- Evaporated milk - 1 can of 374g, 12oz
- Milk - 1/2 cup, 120g
- Hot chocolate bar - 2 pieces, 70g, in chunks
- Cornstarch - 2 Tsp, 7g
- Pinch of fine sea salt

My recipe highlights:

Extra notes:

Place the 3 egg with the 3/4 cup/150g of sugar in the bowl of a stand mixer (highly recommended) or in a mixing bowl. Mix in high speed (#8 in the Kitchen Aid) for 5 minutes, until pale and frothy.

In a stream pour the 7 tablespoons/99g of melted butter, the 2 tablespoons/27g of oil and the 1/3 cup/85g of buttermilk.

Add the flour mixture to the egg-sugar mixture. Mix with a folding motion, breaking large lumps of flour. Reheat the water-chocolate mixture just to make it steamy again and pour it over the cake batter. Mix once more until combined.

Pour batter on your baking dish. Bake 20 to 25 minutes, until a toothpick comes out clean when you insert it through the center.

Take cake out and with a knife or large toothpick make a few cuts or holes through the cake. Immediately pour about 1 1/2 cup of the warm hot chocolate (recipe below). Let it cool down to lose the steam, about 10 minutes, then cover with plastic paper and let it cool down completely.

Serve with whipped cream and pour some extra hot chocolate on the plate.

Making the hot chocolate:

In a small sauce pan combine the can of evaporated milk with the 1/2 cup, 120g of skim milk, the 2 pieces/70g of the chocolate bar, the 2 teaspoons/7g of cornstarch and the pinch of salt. Gently boil, without letting it rapidly bubble, until the chocolate has melted completely and pretty homogeneous (you don't see separation between the liquids). Stir at different moments to make sure there are no chocolate getting stuck on the bottom or corners of the pan.

Pour about 1 1/2 cup over cake. Reserve the remaining hot chocolate to serve with the individual pieces.

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