



# DELECTABLE CHOCOLATE CAKE

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Photos by PASCALE PEREZ-RUBIN and ANATOLY MICHAELLO

The end of the school year is quickly approaching, which is the time when teachers and fellow parents are requesting recipes for traditional chocolate cakes that are easy and quick to put together, even if it's your first time baking a chocolate cake.

There are so many styles of chocolate cakes to choose from with varying textures and flavors. Some are fluffy and airy, whereas others are dense and fudgy. One of my favorites is chocolate brownies, which I love to sprinkle with powdered sugar or cover with luscious icing.

## MY FAVORITE CHOCOLATE CAKE

This cake is even better if you smother it with sprinkles and colorful candies.

5 eggs, separated  
1 cup sugar  
2 packets vanilla sugar  
½ cup oil  
1 cup flour, sifted  
6 Tbsp. cocoa powder, sifted  
1 tsp. baking soda  
1 packet baking powder  
¾ cup water

### Icing:

50 gr. butter, cut into cubes  
4 Tbsp. sugar  
4 Tbsp. cocoa powder, sifted  
2 Tbsp. water  
1 Tbsp. brandy  
1 Tbsp. rum

### Decorations:

4-6 types of colorful candies

Beat egg yolks at high speed and then gradually add half of the sugar and continue whipping until mixed well. Add the vanilla and the oil and continue to mix at low speed.

Gradually add the flour, cocoa, baking soda, baking powder and water. Mix until smooth. Transfer to a bowl. In a clean bowl, whip the egg whites at high speed and, as soon as stiff peaks form, gradually add sugar and continue mixing. Gently fold egg white mixture into chocolate mixture. Pour into a cake pan and bake for 30-35 minutes in an oven that has been heated to 180° or until a toothpick comes out clean.

To prepare the icing, add the ingredients to a pot and heat over a medium flame. Stir constantly until smooth.

Pour icing over cake while it is still hot. Let cool a bit and then, using a knife, make lines on icing to demarcate 5 cm. x 5 cm. squares. Decorate each square differently.

## TIPascale

I recommend cooling cakes on wire racks so that they can receive cool air from below, too. In this way, the cake doesn't become too wet on the bottom. Wire cooling racks with legs can be purchased in baking stores.

**DECADENT CHOCOLATE CAKE**

Use a 24-cm. springform pan or a rectangular pan that is greased and lined with baking paper.

6 cold eggs  
2 Tbsp. powdered sugar  
400 gr. bittersweet chocolate  
200 gr. butter  
1 Tbsp. milk  
2 Tbsp. quality chocolate liqueur

**Toppings:**  
50 gr. cocoa powder, sifted  
Candied nuts

Whip eggs (whole, not separated) with an electric mixer at high speed for 7-8 minutes. Add the powdered sugar and mix well. Over a bain-marie or in the microwave, melt the butter, chocolate, milk and liqueur. Mix until smooth. Gradually add the eggs into the chocolate mixture and mix gently. Pour into pan.

Boil water and pour into a pan that can accommodate the pan with the batter. Pour water into the large pan and then place pan with batter inside pan with water. Water should be at a height of halfway up side of pan with batter.

Bake in an oven that has been preheated to 160°-170° for 35 minutes, or until cracks begin to form in top of cake.

Let cake cool and then remove side of springform pan. Place cake in fridge for 3 hours. Place knife in cup of hot water before slicing. Sprinkle cocoa powder on top of cake.

**TIPascale**

To cut down on the calories, prepare cake in smaller tins or even make cupcakes, which will make it easier to control how much you're eating.

To cut down on last-minute preparations, prepare both cake and icing ahead of time and freeze them.

Transfer them to the fridge the day before, to let them defrost.

Then ice the cake and serve.

**BROWNIES**

Make sure to let brownies cool completely before cutting into squares. These brownies are a great treat to send with soldiers back to the base Sunday morning, and they also freeze well.

Use a 27 cm. x 33 cm. pan, greased and lined with baking paper.

250 gr. bittersweet chocolate, broken up into squares  
250 gr. butter  
1 cup sugar  
½ cup brown sugar  
2-3 drops vanilla extract  
1 tsp. rum or brandy  
4 large eggs  
2½ cups flour, sifted  
½ tsp. salt  
¾ cup walnuts, pecan or sugared pecans, chopped coarsely

**Topping:**  
½ cup powdered sugar

Melt the chocolate with the butter and the white and brown sugars in the microwave or over a bain-marie. Mix well. Add the vanilla, rum or brandy, and eggs, while stirring quickly. Mix until smooth.

Gradually fold in the flour and salt. Mix until smooth.

Transfer to a baking pan and flatten. Bake for 30 minutes in an oven that has been preheated to 180°.

Let cool completely and then cut off dry edges. Cut into 5 cm. x 5 cm. squares. Store in an airtight container, or place in cupcake holders, and serve with powdered sugar sprinkled on top.

**TIPascale**

To achieve different textures, add chocolate chips, nuts, white chocolate or raisins.

If you use a pan that is too small, the brownies will be too thick and won't bake as evenly. Make sure that the brownies are not more than 1 cm. high.

If you line pan with baking paper, it will be easier to cut brownies into squares afterward.

*Translated by Hannah Hochner.*

