



**The Dark Chocolate Bakery**  
*Divine Comforts for the Chocoholic*

## SIGNATURE TRUFFLE CAKE RECIPE

*The ultimate rustic moist French Chocolate Cake!*

**Preheat Oven to 350°F**

**Preparation Time: 25 minutes**

**Cooking Time: 40 Minutes**

**Refrigeration Time: 3 hours**

### **Cake Ingredients:**

**9 OZ of 70% Scharffenberger Baking Chocolate**

**9 OZ of Granulated Sugar**

**9 OZ of Sweetened Butter**

**6 Eggs separated**

**Butter for 10" round cake pan or use Wilton Cake Release found at Michaels**

- 1. Add one 1 – 2 inches of water to a double boiler (bain-marie) and allow the water to stay below the boiling point. Add chocolate and butter and allow to melt, gently stirring until smooth. Let cool.**
- 2. In a large bowl combine eggs yolks with the sugar and carefully fold in the chocolate mixture.**
- 3. Beat the eggs whites until firm and gently fold into chocolate mixture. (please note: be careful as to not introduce air while stirring, because it will make the batter too fluffy)**
- 4. Pour batter into 10" round pan and bake for 40 minutes**
- 5. Take cake out of oven and allow to cool. Don't worry if it caves in the middle. That's what you want!!!!**

### **Ganache Frosting:**

**9 OZ of 70% Scharffenberger chopped**

**1 Cup of Heavy Cream**

- 1. Place heavy cream in a small sauce pan over medium heat. Bring just to a boil. Watch carefully so it doesn't boil over or burn! Remove pan from burner and add chocolate and whisk until smooth.**
- 2. Allow to cool just slightly before pouring over the cake. You want to start in the middle and just allow it to barely drip over the sides.**
- 3. Garnish with sifted cocoa powder, if desired.**

**THIS IS QUITE A CONVERSATION PIECE! ENJOY!!!**