

# Basil's Chocolate Cake

Recipe By Ehud Ezra



Cooking and Prep:  35  
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Serves:  10

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (17)

### Chocolate Cake

- 1 cup sugar
- 3/4 cup all purpose flour
- 1 teaspoon Gefen Baking Soda
- 1/2 teaspoon Haddar Baking Powder
- 1/4 teaspoon salt

- 4 tablespoons butter, at room temperature
  - 1/4 cup hot brewed coffee (instant can be used dissolved in hot water)
  - 1/2 cup buttermilk
  - 2 eggs
  - 2 teaspoons **Gefen Vanilla Extract**
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### Garnish

- slivered almonds
  - coconut
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### Piña Colada Sauce

- 1/4 cup Coco Lopez (cream of coconut)
  - 1/4 cup pineapple juice
  - 1/8 cup white rum
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### Chocolate Sauce Garnish

- 2 semi-sweet chocolate bars, such as Schmerling's
  - 1/2 cup heavy cream
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## Start Cooking

### Prepare the Cake

1. Preheat the oven to 350 degrees Fahrenheit. Grease 10 (4-ounce) individual foil cups or ramekins with non-stick canola spray.
2. In a mixer, cream the butter and the sugar until it is fluffy. Next add the eggs; mix until blended.
- 3.

Add the flour, baking soda, baking powder, cocoa powder, and salt, and mix until blended. Then, add the buttermilk and vanilla extract; blend and scrape the bowl to make sure everything is incorporated.

4. Gradually add the hot coffee to the batter, until blended. Make sure to scrape the bowl as you add ingredients to make sure everything is well blended.
5. Scoop the batter and place in the ramekins, no more than three-quarters of the way to the top.
6. Place cups on a baking tray and bake for about 15 minutes.

**Note:**

The cake should not be overbaked; it should be cracked on the top and moist in the center.

### **Prepare the Piña Colada Sauce**

1. Mix all ingredients well and pour into individual small cups to serve alongside the chocolate cakes.

### **Prepare the Chocolate Sauce Garnish**

1. Break the chocolate into small pieces in a bowl.
2. In a small pot, boil the heavy cream. Add the hot cream to the chocolate, let it sit for a minute; this will melt the chocolate. Mix well with a whisk.

**Note:**

Serve immediately or it will set. If you aren't serving it immediately and it has to be warmed, simmer on low, or put in a bowl of hot water.

### **Prepare the Garnish**

1. Slivered almonds and coconut can be toasted in a dry frying pan or on a baking sheet at 350 degrees Fahrenheit.
2. Garnish cake with toasted almond slivers and toasted coconut flakes.