

Chocolate Fudge and Coconut Cake

Recipe By *Sweet Moments: Rega Matok*



Cooking and Prep:  2 h

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

A soft chocolate cake with a fudgy texture, with ground coconut and a glossy chocolate coating. An easy, festive cake to prepare.

Ingredients (13)

Cake

- 8 and 3/4 ounces (250 grams) **Elite 70% Dark Chocolate**
- 4 and 1/2 ounces (125 grams) butter
- 3 tablespoons whipping cream
- 5 large eggs
- pinch of salt
- 1/2 cup (100 grams) demerara sugar (or 100 grams white sugar)
- 3/4 cup (75 grams) ground coconut
- 2 tablespoons **Gefen Cornstarch**

Chocolate Ganache Topping

3 and 1/2 ounces (100 grams) **Elite 70% Dark Chocolate**

4 and 1/4 ounces (125 milliliters) whipping cream

For Decoration

2 and 3/4 ounces (80 milliliters) whipping cream

2 teaspoons powdered sugar

Gefen Coconut Chips

Start Cooking

Prepare the Cake

1. Heat the oven to 320 degrees Fahrenheit (160 degrees Celsius) and grease a 24-centimeter (nine-inch) round baking pan .
2. Break the chocolate into squares and place in a bowl. Add butter and cream and melt together in a microwave or in a double boiler until everything is melted and the mixture is smooth.
3. Beat the eggs, salt and sugar in a mixer bowl at high speed for five minutes until it becomes a light and airy.
4. Add the chocolate mixture to the beaten eggs and mix gently until the mixture is almost smooth.
5. Add coconut and cornstarch and continue to mix gently just until you get a uniform, chocolaty batter.
6. Pour the batter into the prepared pan and bake for 40–50 minutes or until the cake sets at the edges but still wobbles slightly in the center.
7. Cool completely to room temperature.

Prepare the Ganache Coating

- 1.

Break the chocolate into squares and put in a bowl. Add cream and melt together in a microwave or in a double boiler until everything is melted and the mixture is smooth.

2. Pour the ganache over the cake and let it run over the sides too.

Decorate

1. In a mixer bowl, whip the cream and powdered sugar until you get a firm whipped cream.
2. Transfer the whipped cream to a piping bag with a three- fourths-inch (two-centimeter) serrated tip and pipe mounds of cream around the edges of the cake.
3. Decorate with large coconut chips and serve.

Note:

Keep the cake in an airtight container for four to five days. Remove from the refrigerator and bring to room temperature about 10 minutes before serving.