

Dense Chocolate Cake with Ganache and Liqueur-Infused Cherries

Recipe By *Estee Kafra*



Cooking and Prep:  4 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Hard

Occasion: Shavuot, Rosh

Hashanah, Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

A deeply dark and rich cake is enhanced with cherry and liqueur to make this a sophisticated and elegant dessert.

Ingredients (14)

Main ingredients

- 10.5 ounces (297 grams) semisweet chocolate, chopped
- 6 ounces (3/4 cup) unsalted margarine
- 6 large eggs, separated, at room temperature
- 3/4 cup packed light brown sugar
- 1/4 cup all-purpose flour

- 1/4 cup cherry liqueur
- 1 teaspoon Gefen Pure Vanilla Extract
- 1/2 teaspoon Haddar Kosher Salt

Ganache

- 3.5 ounces (100 grams) good quality chocolate
- 1/4 cup non-dairy whipped topping
- 3 tablespoons cherry liqueur or Walders Scotch and Coffee Liqueur or other coffee liqueur

Spiked Cherry Garnish

- 1 cup dried cherries
 - 3 cups hot water
 - 1/2 cup cherry liqueur or light rum
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Start Cooking

Make the Cake

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius). Grease a tall 9-inch round cake pan or springform pan. Line the bottom of the pan with a circle of Gefen Easy Baking Parchment Paper and grease the parchment paper.
2. Melt the chocolate and margarine over a double boiler. Remove from the heat and let cool slightly. Set aside.
3. Beat the egg yolks with the brown sugar on medium speed until very pale, thick, and fluffy, about three minutes. Reduce the speed, add the chocolate mixture, and mix just to combine. Add the flour, mixing just to combine. Blend in the liqueur and vanilla. Transfer to a large mixing bowl and set aside.
4. In a clean mixing bowl with clean beaters, beat the egg whites with the salt on high speed until they hold soft peaks, one to two minutes. With a rubber spatula, fold one third of the egg whites into the chocolate mixture to lighten it, and then gently fold in the remaining whites.

Pour the batter into the prepared cake pan.

5. Fill a roasting pan halfway with water and place on the rack below where your cake will be baking. Put cake in the oven and bake until the top feels set, 40–45 minutes. Remove the cake from the oven and run a paring knife around the inside of the pan to loosen the cake, then let the cake cool completely in the pan on a rack.
6. When the cake is completely cool, loosen the sides once more with a paring knife. Cover the cake with a serving plate and invert the cake onto the plate. The bottom of the cake is now the top. Peel off the parchment paper.

For the Ganache

1. Place the chocolate and whipping cream into a double boiler and melt, stirring occasionally. Stir in the liqueur and immediately remove from fire. Let rest at room temperature.

For the Garnish

1. Let the dried cherries soak in hot water for two hours (the water will cool... that's okay). Strain all the water well and add cherry liqueur or rum. Let soak for two hours.
Serve cake alongside cherries that have been dipped in chocolate.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.