

Mirror Glaze Cake

Recipe By Sarah Abitan



Cooking and Prep:  1 h

Serves:  8

Contains:   

Preference: Parve

Watch Sarah create a perfect mirror glaze [here!](#)

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: Kosher.com

Exclusive

Cuisines: French

Ingredients (10)

Base

Any smooth-topped cake, but for best results 1 recipe [strawberry entremet](#)

Mirror Glaze

roughly 1 and 1/2 cups (390 grams) sugar

1/4 cup (60 grams) water

- 1 cup (260 grams) coconut cream
 - roughly 3/4 cup cocoa powder (120 grams) **Gefen Cocoa Powder**
 - 18 grams **Gefen Clear Jel Dessert**
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Optional Garnish

- cocoa nibs
 - blueberries
 - strawberries
 - raspberries
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Start Cooking

Prepare the Base

1. You can use a mirror glaze on any cake with a very smooth top, but for best results I recommend my stawberry entremet.

Prepare the Mirror Glaze

1. Bring coconut cream, water, and sugar to a boil, mixing to incorporate.
2. Remove from heat and add cocoa powder, whisk to combine.
3. Add gelatin and stir to incorporate. Use an immersion blender to make sure mixture is completely smooth. Let cool until just warm, not hot.
4. Pour over cake or entremet, over a cooling rack and cookie sheet to catch the runoff.
5. Top with cocoa nibs and berries of your choice.