

Devil's Food Cake

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Prep. time : 40 minutes

Cook time : 20 minutes

Ready in 60 minutes plus cooling

Level : Advanced

Ingredients:

Devil's Food Cake:

- Cocoa powder 80g (2.8oz)
- Hot coffee 160g (5.6oz)
- Sour cream 160g (5.6oz)
- Butter 100g (3.5oz)
- Sugar 300g (10.6oz)
- Eggs 100g (2 medium eggs)
- All purpose flour 175g (6.2oz)
- Baking powder 3g (1/2Tsp)
- Baking soda 3g (1/2Tsp)
- Vanilla powder to taste
- Salt 1g (1/4Tsp)

Chocolate Buttercream:

- Egg yolks 100g (3.5oz)
- Sugar 165g (5.8oz)
- Butter 250g (8.8oz)
- Dark chocolate 165g (5.8oz)

Chocolate Ganache:

- Dark chocolate 115g (4oz)
- Cream 35% 85g (3oz)
- Butter 30g (1oz)

Decoration:

- Cocoa nibs

Directions

1. To make the cake batter place sifted cocoa powder into a bowl, add hot coffee and stir with a whisk until the mixture becomes uniform. Then add sour cream and stir well to combine. Put sifted flour into another bowl, add baking powder, baking soda, salt, and vanilla powder and stir well with a whisk. Put softened butter and sugar into a bowl of a stand mixer fitted with paddle attachment and mix on medium speed until the mixture becomes fluffy. Then, gradually add eggs mixing well after each addition. Add cocoa mixture and continue mixing until the mixture becomes uniform. Add the dry ingredients and mix with a silicone spatula to combine.
2. Prepare four 16cm (6") in diameter cake rings, and line them with aluminum foil to prevent the cake batter from leaking. Divide the cake batter into four equal parts – 240g (8.5oz) each. Pour the cake batter into the cake rings and smooth the top using a small spatula. Then, bake them at 170°C (340°F) for about 20 minutes. Take them out and leave them to cool down.
3. To make French buttercream first you need to make make *pâte à bombe* which is a mixture of whipped egg yolks and cooked sugar syrup. Place egg yolks into a bowl of a stand mixer fitted with whisk attachment and start mixing on medium speed. Put sugar and water (enough to cover the sugar) into a saucepan and put the lid on. Once the syrup boils, the steam will wash down sugar crystals from the sides of the pan and you can remove the lid. Insert the probe of a digital candy thermometer into the syrup and continue cooking until it reaches 118°C (244°F). At that point pour it carefully without turning off the mixer into whipped egg

yolks. It is important to pour the syrup between the and the side of the mixing bowl. Be very careful, if you pour the syrup directly on the whisk while it's working, that could splatter your hands or face with hot sugar syrup and you could get serious burns! Once all the syrup is inside, continue whisking pâte à bombe until it cools down. Start adding softened butter gradually into cooled pâte à bombe until everything is incorporated.

4. Mix in chocolate that you've previously melted in the microwave. Be careful that chocolate isn't too hot, because it might melt the butter in buttercream.
5. Place the first cake layer onto a cake board. Put 115g (4oz) of chocolate buttercream onto it and spread it using a spatula. Place another cake layer onto it and repeat the procedure. Continue until you stack all the cake layers on top of each other. Smooth the sides of the cake and put it in the fridge until the buttercream sets.
6. Add some more buttercream onto the sides of the cake and smooth them using a scraper. Then, put some buttercream on top of the cake and spread it using a spatula. Continue until you get regular shape of the cake, and then put it in the fridge until the buttercream sets.
7. Remove the cake from the fridge, add another layer of buttercream onto the cake and smooth it using both, scraper and spatula. Then, decorate the sides with some cocoa nibs.
8. Put remaining buttercream into a piping bag fitted with star tip and decorate the cake.
9. To make ganache pour hot cream over chopped chocolate, and leave it for about one minute to allow the hot cream to melt the chocolate. Then, stir well to combine. Add softened butter, and stir until dissolved.
10. Pour a thin layer of ganache onto the cake, and shake to distribute it evenly.
11. There, your delicious Devil's Food cake is done! Enjoy!