

Joan's Chocolate Cake

Make the cake

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
unsalted butter	4 oz. (1 stick)	
semi-sweet chocolate chips	7 oz	(slightly more than ½ a bag)
eggs	3 large	
sugar	2/3 cup = 5.33 oz	
walnuts	1 cup = 4.5 oz	finely ground into flour
baking powder	½ teaspoon	
all-purpose flour	6 Tablespoons = 2.45 oz	
Tia Maria or coffee extract	2 Tablespoons	

- Preheat the oven to 325 deg F. Butter and flour one 9-inch springform cake pan, or put parchment paper in the bottom.
- Measure out 7 ounces of a 12 ounce bag of chocolate chips for the cake. Save the rest for frosting.
- Place butter and chocolate chips into the top of a double boiler or into a copper saucepan over very low heat and stir until blended and melted together. Set aside to cool.
- Ensure the walnuts have no shell pieces. In a food processor, grind the walnuts into flour.
- In a small bowl, combine walnuts, baking powder & flour, and stir together.
- In a large bowl, beat eggs with sugar until mixture is light & fluffy, about 4 minutes.
- Gradually beat dry ingredients into the egg mixture at low speed.
- Whisk the coffee liqueur into the melted chocolate mixture, & mix into batter.
- Pour the batter into the prepared pan. Drop the pan onto the counter top five times to release the air bubbles.
- Bake for 35 minutes. (The top will appear dry, but the cake will be moist inside.) If making cupcakes, bake 22 minutes. Mini cupcakes, 14 mins.
- Allow to cool completely in the pan. When cool, then remove the metal ring around the springform pan.
- Place two pieces of waxed paper, overlapping one inch in the middle, on a cake plate. Flip the cake over on top of the waxed paper. Remove the parchment paper from the top of the cake.
- Read the next page for frosting recipe & for details on how to frost.

NOTE: I prefer the flavor of Tia Maria coffee liqueur over coffee extract, but if you are serving people who drink no alcohol, then coffee extract is a good substitute, although the alcohol cooks off in the oven.

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Make the frosting & Frost the cake

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
heavy cream	½ cup	
semi-sweet chocolate chips	5 oz	
Tia Maria or coffee extract	1 Tablespoon	
raspberries	about 1 cup	washed & dried

- Heat cream in a saucepan to the point of boiling, but not literally boiling.
- Place chocolate chips into a small food processor. Pour the hot cream over the chocolate and chop until chocolate is melted. Beat in the coffee liqueur.
- Slowly pour the frosting over the cake and spread evenly over top & sides.
- Quickly and evenly pull the two sheets of waxed paper simultaneously away from each other, leaving a frosted cake on a clean cake plate.
- After frosting, surround & top the cake with raspberries for decoration.

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This recipe came from Joan Conroy, who graciously invited me into her kitchen to bake with me after my three failed attempts to bake a chocolate cake for Julia's 4th birthday in July of 2009.