

## recipe

## Moleskine Celebration Cake



difficulty



servings

16-20 slices

active time



15'

total time



40 / 45'

## ingredients

200 g (7 oz) finely ground blanched almonds  
 200 g (7 oz) white sugar  
 250 g (8¾ oz) butter, unsalted and cubed  
 200 g (7 oz) dark chocolate (72-75%), broken into pieces  
 5 medium eggs, separated  
 1 teaspoon instant coffee granules  
 butter and cocoa powder for greasing

## preparation

1. Preheat oven to 175 °C (about 350 °F). Butter a 20 cm (8") springform pan and lightly coat it with cocoa powder.
2. In a double boiler, melt butter, chocolate, and coffee granules together.
3. In a large bowl, beat white sugar and egg yolks with a hand mixer for 2-3 minutes until creamy. Add chocolate mixture and mix evenly with a wooden spoon.
4. In another bowl, beat egg whites on high speed with a mixer until stiff peaks start to form. Fold egg whites carefully into the chocolate mixture. Mix completely with a wooden spoon.
5. Pour into pan and bake for 25-30 minutes (checking after 20 minutes).
6. Cool completely before frosting.

## variations · decoration ideas

flaked almonds or peanuts, walnuts, pistachios / icing sugar / dark chocolate frosting (see page 11)

## recipe

## Dark Chocolate Frosting



difficulty



servings

1 round cake

active time



10'

total time



15'

## ingredients

50 ml (1¾ UK fl. oz, 1⅔ US fl. oz) fresh whipping cream  
 150 g (5¼ oz) chocolate (50-75%), broken into pieces  
 125 g (4⅓ oz) white sugar  
 50 g (1¾ oz) butter, unsalted and cubed  
 1 teaspoon vanilla extract

## preparation

1. In a double boiler / bain-marie or small saucepan, combine all ingredients over a low flame. Stir together with a wooden spoon or whisk to combine evenly. Take off heat once fully combined.
2. Dollop ½ of the frosting mixture into the centre of the cooled cake. With a spatula or non-serrated knife, spread the frosting evenly from the centre to the edges of the cake. Spread frosting on the sides of the cake until the cake is completely covered. Use additional frosting to achieve desired thickness on cake.

## variations · decoration ideas

instead of the vanilla extract, use 1 teaspoon instant coffee granules for an additional coffee kick

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active time

total time

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ingredients

preparation

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servings

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ingredients

preparation

variations · decoration ideas