



Chocolate Angel Cake

This chocolate cake is perfect for everybody that loves chocolate! With this recipe you can easily make this delicious cake yourself. Just follow the steps in this recipe and surprise your family and friends with this chocolate cake.

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85

Other materials:

- 3 eggs (approx. 150 gram)
- 85 ml water
- 200 ml cream
- 80 gram granulated sugar
- Currants
- Baking paper

Mix 5 gram egg white powder with 30 ml water and let it solve in minimum 6 hours.

Wash a few twigs with currants and let them dry. Dip the currants in the egg white mixture and sprinkle some sugar over them. Let them dry on a slice of baking paper.

Preheat the oven on 180°C (convection oven 175°C). Make sure that all the ingredients are at room temperature. Mix 250 gram mixture, 3 eggs, 55 ml water and 80 gram granulated sugar in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Fill the baking pan with the batter and bake the cake in approx. 30-35 minutes. Let the cake cool down after baking on a cooling grid.

Heat 20 ml cream in a pan and melt 200 gram chocolate in the microwave or a bain marie. Stir them together off the fire and let the ganache cool down a little, so that it becomes slightly thicker. Then cover the cake with the melted chocolate and place some currants on top.