

CHEF FEKER'S DECADENT CHOCOLATE CAKE

Prep Time: 45 minutes

Cook Time: 25 minutes

Ingredients for the Cake

7.5 oz dark chocolate, chopped

11 Tbsps unsalted butter

4 large eggs, separated

1 tsp lemon juice

1/3 cup sugar

1/3 cup whole wheat pastry flour

Ingredients for the Ganache

6 oz dark chocolate, chopped

3/4 cup heavy cream

Directions for the Cake

Preheat the oven to 350 degrees. Butter and flour a 10-inch round cake pan.

Melt the chocolate and butter in a double boiler. Set aside to cool.

Start beating the egg yolks on medium and sprinkle sugar a little at a time until light and fluffy and mixture is pale yellow.

Fold in the melted chocolate to the egg mixture. Sift the flour over the chocolate and egg mixture until it is well incorporated.

In a separate bowl, whisk the egg whites and lemon juice until soft peaks form. Fold egg whites into the chocolate mixture in two parts.

Pour the batter into the prepared pan and gently tap on the counter to remove air bubbles. Bake for 20 to 25 minutes, until a toothpick comes out clean.

For the Ganache

Place the chopped chocolate in a mixing bowl.

Place the cream in a saucepan and bring to a simmer. Add the hot cream to the chocolate and stir until all lumps are gone.

Let the ganache stand until it reaches room temperature, then pour it over the cooled cake and spread with a spatula.

Chef's Note: For a thicker cake, double the recipe and bake for 35 minutes

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