

Bizcochuelo de chocolate y café

Chocolate sponge coffee cake

BY ORGE CASTELLANO

INGREDIENTS

FOR THE CAKE

- 6 large eggs**
- 6 tablespoons cocoa powder**
- 1½ cup brown sugar**
- ¾ cup unsalted butter, softened**
- ½ cup all-purpose flour**
- ½ teaspoon rum**
- 1 tablespoon cooled coffee, dissolved in 1 Tbsp. hot water**
- 2 teaspoons baking powder**
- ⅓ cup whole milk, cold**
- Pinch kosher salt**

FOR THE ICING

- ½ cup dark chocolate broken into small squares**
- 4 tablespoons unsalted butter, softened**
- 1 cup confectioners sugar, sieved**

PREPARATION

TO MAKE THE CAKE

Step 1

Preheat the oven to 350.

Step 2

Place the egg whites in a mixing bowl and carefully begin to beat with a mixer. As bubbles develop, reduce the speed to medium and gradually add the sugar. Once all the sugar has been added, increase the speed of the mixer to high. Beat until the whites are firm, glossy, and hold a peak. Set aside.

Step 3

In a separate mixing bowl, beat the yolks for 4 minutes before adding the butter, coffee, milk, and rum.

Step 4

Fold at least a cup of beaten whites into the yolks, then fold in the remaining beaten whites.

Step 5

Sift the flour; add the baking powder and salt. Sprinkle on top of the egg mixture and gently fold in until combined.

Step 6

Pour on the into a lightly buttered 10-inch spring form cake pan and bake at 350 for about 25-30 minutes or until a skewer inserted in the center comes out clean and the sponge cake is gently browned. Invert the cake onto a cooling rack before cooling completely.

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TO MAKE THE ICING

Step 1

Meanwhile, make the icing by melting the dark or milk chocolate in the microwave, or in a bowl over just simmering water.

Step 2

In a mixing bowl, beat together the unsalted butter and half of the sieved confectioners sugar until light and fluffy.

Step 3

Mix in the remaining confectioners sugar and melted chocolate until thick and creamy. Once the icing is cool, spread it on top of the cake leaving a 1/3 inch border around the edge.

Yield: Serves 6