

2022 PA Farm Show
Homemade Chocolate Cake
1st Place Winner

54
1st

Raspberry Lovers' Chocolate Mousse Cake

Chocolate Cake

2 cups flour (256 grams)
¼ cup dark cocoa (90 grams)
2 cups granulated sugar
2 teaspoons baking soda
1 teaspoon baking powder
2 large eggs, room temperature

1 teaspoon salt
2/3 cup vegetable oil
2 teaspoons vanilla extract
1/8 teaspoon butter flavoring
1 cup buttermilk
1 cup boiling water

Preheat oven to 350 degrees.. Grease and flour three 8 inch cake pans. Combine dry ingredients in a mixing bowl and blend well. Combine all wet ingredients in another bowl and mix well. Add wet ingredients to dry ingredients and mix on medium speed for 2 minutes. Scrape bowl and add eggs one at a time and continue to mix for another 2 minutes or until smooth. Pour batter into prepared cake pans. Bake for 25-30 minutes or until done. Place on a cooling rack until cool.

Chocolate Mousse

1 cup heavy whipping cream
2 (0.35 ounce) packs whipping cream stabilizer
1 cup confectioners sugar (130 grams)
2 tablespoons butter, softened

8 ounces cream cheese, softened
½ teaspoon vanilla extract
2/3 cup semi-sweet chocolate chips
1 pint fresh red raspberries

Beat whipping cream and stabilizer on medium high speed for 2 minutes or until stiff peaks form when beater is slowly raised. Set whipped cream aside. In a large mixing bowl, blend butter, cream cheese, confectioners sugar and vanilla. Mix on medium-high speed for 1 minute or until well blended and smooth. Place chocolate chips in a small microwave safe bowl and heat on high for 30 seconds, stir and heat for an additional 30 seconds or until melted. Add melted chocolate to mixture. Mix on medium speed for 1 minute or until light and fluffy. Fold whipped cream into mixture until blended. You will use the raspberries when assembling the cake. Refrigerate mousse filling until ready to assemble cake.

To assemble cake, place a layer of chocolate cake on a serving platter, then evenly spread 1 1/8 cups of chocolate mousse on cake layer. Cut raspberries in half and evenly place raspberry halves completely over the mousse filling. Continue process with second cake layer, and then place the last chocolate cake layer on top and frost cake with fluffy chocolate frosting. If desired, place Pirouline wafers around the side of the cake.

Fluffy Chocolate Frosting

2 cups butter, softened
2 pounds confectioners sugar
1 cup dark cocoa (120 grams)

¼ teaspoon salt
1 cup whole milk
2 teaspoons vanilla extract

Beat butter on medium high speed until smooth. Add confectioners sugar, cocoa and salt alternately with milk and vanilla. Mix until smooth, then mix on medium high speed for 2 minutes or until fluffy.

Garnish

Pirouline wafers (if desired)

red raspberries (as desired)

This recipe contains whipping cream and should be refrigerated until ready to serve.

THE Ultimate Chocolate & Peanut Butter Cake

70
2nd

Cake:

- 1 ¾ cup King Arthur flour (sifted, then measured)
- 1 ½ tsp baking powder
- 1 tsp salt
- 1 ½ tsp baking soda
- 2 cups sugar
- 2 large eggs "PA Preferred"
- 2 tsp vanilla extract
- 1 cup water
- 1 cup 2% milk
- ½ cup canola oil
- ¾ cup Hershey baking cocoa
- ¼ cup Hershey dark cocoa
- 2 tsp espresso powder

2022 PA Farm Show
Homemade Chocolate Cake
2nd Place Winner

In a large bowl, beat the sugar, water, milk, oil, eggs and vanilla until well blended. Combine the flour, cocoa, baking powder, baking soda, espresso powder and salt; gradually beat into sugar mixture until blended. Transfer the mixture equally into three greased and floured 8-inch round baking pan. Bake at 350°F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool before removing from pans.

Peanut Butter Frosting:

- 1 cup unsalted butter (room temp)
- 1 cup creamy peanut butter
- 3 cups 10X powdered confectionary sugar
- 1 tsp vanilla extract
- ½ tsp salt
- 2 Tbsp whole milk

Cream together butter and peanut butter. Add 10X sugar a third at a time when mixing. Stir in vanilla and salt then add milk at low speed to mix then increase to high speed for 30 seconds.

Chocolate Frosting:

- ½ cup half-and-half
- 6 Tbsp Hershey Cocoa powder
- ¼ tsp salt
- 4 oz chopped bittersweet chocolate
- 1 cup unsalted butter
- 2 cups powdered sugar

Simmer half-and-half, cocoa powder, and salt in small saucepan over medium heat, stirring constantly until smooth. Remove from heat and stir in chopped bittersweet chocolate until smooth; cool 5 minutes. Beat softened butter and powdered sugar on medium heat until fluffy. Gradually add chocolate mixture and beat until smooth (it may be necessary to double the chocolate frosting recipe depending on how thick the cake is frosted and decorated).

Assembly:

Place one cake upside down on cake server and top with 1 cup of peanut butter frosting, then add 1 cup of chocolate frosting. Repeat with second layer. Place final cake right side up and frost the top and sides with chocolate frosting. Decorate top edge and bottom of cake by piping peanut butter and/or chocolate frosting. Cut up small pieces of fresh Reese's peanut butter cups and place on top of cake. Enjoy!

2022 PA Farm Show
Homemade Chocolate Cake
3rd Place Winner

H64
3rd

Mocha Hazelnut Chocolate Cake

Cake

2 cup sugar
1 3/4 cup flour
3/4 cup cocoa powder
2 tsp baking powder
1 tsp baking soda
1 tsp salt
2 eggs
1 cup buttermilk
1 cup black coffee
1/2 cup vegetable oil
2 tsp vanilla

- ~Heat oven to 350 degrees. Grease and flour two 9-inch round cake pans.
- ~In a large bowl combine sugar, flour, cocoa, baking soda, baking powder and salt. Mix to combine.
- ~Add eggs, buttermilk, coffee, oil and vanilla. Beat on medium speed for 2 minutes; batter will be thin.
- ~Pour into prepared pans.
- ~Bake 30-35 minutes or until wooden toothpick inserted in center comes out clean.
- ~Cool 10 minutes in pans. Remove from pans to wire rack and cool completely.
- **For a larger cake double recipe.

Frosting

1 3/4 cup sugar
1/2 cup water
8 Large egg whites, at room temperature
2 cups (4 sticks) unsalted butter, at room temperature and cut into tablespoon size pieces
1 cup Nutella

- ~In small saucepan, combine sugar and 1/2 cup water. Place over medium heat and bring to a boil.
- ~Clip candy thermometer to side of pan.
- ~While sugar is heating, put egg whites in the bowl of a stand mixer fitted with the whisk attachment.
- ~Whip egg whites until stiff peaks form.
- ~When the syrup reaches 240 degrees F remove from heat.
- ~Pour hot syrup into the egg whites in a very thin stream while the mixer is running.
- ~Whip the meringue at high speed until thick and glossy and the bowl is no longer warm on the outside.
- ~Add butter with mixer running, a piece at a time, whipping until each piece is fully incorporated before adding the next.
- ~After all butter is added, continue to whip until it is thick and smooth
- ~Add Nutella and whip until smooth

Ganache and Toppings

1 cup espresso flavored chocolate chips
1/2 cup heavy cream
Crushed hazelnuts
Ferrero Rocher Candy
Edible Gold Luster Dust

Cake Assembly

- ~Divide cakes in half if you prefer. Place first layer of cake on serving plate and top with frosting, smooth into an even layer.
- ~Repeat with additional layers of cake and frosting until you add the final cake layer.
- ~Spread remaining frosting on top and sides of cake.
- ~**Make Ganache:** microwave heavy cream until it just begins to boil, then pour over the chocolate chips. Allow to sit 2-3 minutes, then whisk until smooth. Cool completely.
- ~Drizzle ganache over top and sides of cake
- Decorate with remaining frosting, crushed hazelnuts, gold dust and Ferrero Rocher candy.