

DINNERLY



Chocolate Celebration Cake

Scratchmade x Dinnerly



3h



2 Servings

You don't have to go to pastry school to bake like a pro. This baking kit is the key to making a cake that will turn up the dial of any celebration. We make four—that's right, FOUR—layers of rich chocolate cake divided by smooth chocolate pudding and encased in a buttery chocolate frosting. Too much chocolate? Never! The party won't really start until this cake walks in. We've got you covered!

WHAT WE SEND

- 2 (5 oz) all-purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- ¼ oz espresso powder
- 8 (¾ oz) unsweetened cocoa powder
- 2 (3 oz) chocolate chips ^{6,7}
- 4 (5 oz) granulated sugar
- ¼ oz gelatin
- 3 (3 oz) vanilla pudding mix ^{7,17}
- 10 (2½ oz) confectioners' sugar

WHAT YOU NEED

- kosher salt
- neutral oil
- vanilla extract
- 4 large eggs ³
- 2¼ cups + 1 Tbsp milk ⁷
- 32 Tbsp (4 sticks) unsalted butter, softened ⁷

TOOLS

- 2 (8-inch) cake pans
- parchment paper
- nonstick cooking spray
- large saucepan
- small saucepan
- microwave
- handheld electric mixer

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 34g, Carbs 92g, Protein 6g



1. Prep cake batter

Preheat oven to 300°F with rack in center. Line 2 (8-inch) cake pans with parchment rounds; grease with nonstick spray.

In a large bowl, whisk **flour, baking powder, and 1 teaspoon each of baking soda and salt.**

Heat **¾ cup + 2 tablespoons oil** in a large saucepan over medium-low. Add **2 teaspoons espresso powder and 3 packets of cocoa powder.** Whisk until fragrant, about 1 minute.



2. Finish batter & bake

Add **half the chocolate chips** and **1½ cups water**; stir until melted. Off heat, whisk in **2 cups granulated sugar and 2 teaspoons vanilla.** Whisk in **4 large eggs and flour mixture** until smooth and just combined. Divide between pans.

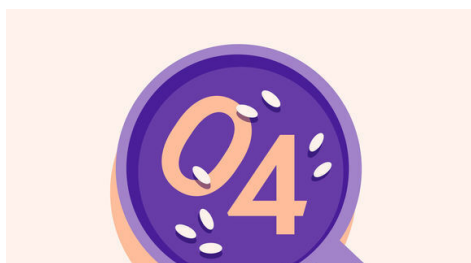
Bake until firm but a finger leaves an impression in the puffy crust, 40–50 minutes (a toothpick inserted into center should have a few crumbs).



3. Make chocolate syrup

Cool **cakes** completely in pans. Run a knife along edges to loosen; remove from pans onto a wire rack. Use a serrated knife to halve cakes horizontally.

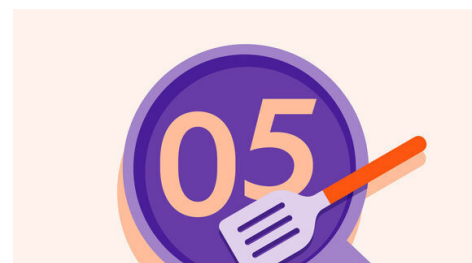
In a small saucepan, combine **remaining chocolate chips, 1 packet of cocoa, ½ teaspoon espresso powder, and ¼ cup each of water and granulated sugar.** Heat over medium-low until smooth, about 2 minutes. Brush over cut sides of cakes.



4. Make chocolate pudding

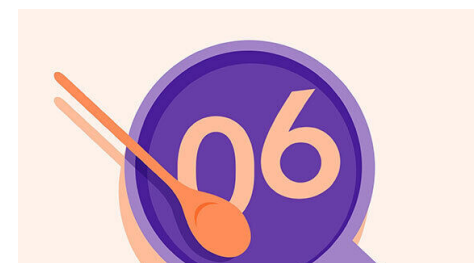
In a medium bowl, whisk together **1 teaspoon each of gelatin and water**; set aside to bloom, 5 minutes.

Microwave **2¼ cups milk** until very hot. Whisk into gelatin along with **all of the pudding mix and 2 packets of cocoa** until smooth. Cover with plastic wrap directly on surface; refrigerate until cold, about 1 hour.



5. Make chocolate frosting

In a large bowl, using an electric mixer, beat **32 tablespoons softened butter** until pale and fluffy, about 2 minutes. Reduce speed to low; slowly add **confectioners' sugar and remaining cocoa powder.** Increase speed to high; beat until doubled in size. Add **1 tablespoon milk and ½ teaspoon each of vanilla and salt.** Beat until combined.



6. Assemble & serve

Place **1 cake layer** on serving platter. Spread **⅓ of the pudding** evenly over top. Top with 2nd cake layer and repeat with remaining cake and pudding, placing top layer cut-side down. Frost top and sides of cake with **frosting.**

Chill **chocolate celebration cake** in fridge at least 30 minutes before serving. Enjoy!