



## Black Pearl Layer Cake

READY IN



45 min.

SERVINGS



12

CALORIES



714 kcal

DESSERT

### Ingredients

- ☐ 2.8 cups all purpose flour
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 2 tablespoons sesame seed black
- ☐ 1 tablespoon plus
- ☐ 4 large eggs
- ☐ 5 tablespoons matchstick-size strips ginger fresh peeled
- ☐ 0.5 teaspoon ground ginger
- ☐ 2 cups heavy whipping cream chilled

- ☐ 0.3 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 6 ounces bittersweet chocolate unsweetened chopped (not )
- ☐ 12 servings additional sesame seeds black
- ☐ 2.3 cups sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1 cup cocoa powder unsweetened
- ☐ 1 vanilla pod split
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 teaspoon wasabi powder
- ☐ 2 cups water boiling

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ plastic wrap
- ☐ hand mixer
- ☐ serrated knife

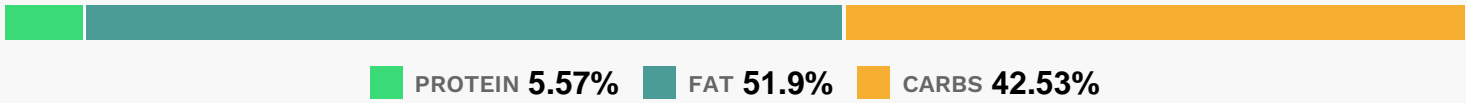
## Directions

- ☐ Place chocolate in medium bowl. Bring cream, ginger, and wasabi to boil in small pot.
- ☐ Pour hot cream over chocolate; cover with plastic wrap and let stand 15 minutes.
- ☐ Whisk cream and chocolate until smooth.
- ☐ Mix sesame seeds and corn syrup in small bowl to coat; stir into chocolate mixture.

- ☐ Let cool to lukewarm. Stir in butter. Cover and let stand at room temperature overnight to set.
- ☐ Place 1 cup water, sugar, and ginger in small saucepan. Scrape seeds from vanilla bean into pan; add bean. Stir over medium heat until sugar dissolves. Simmer 2 minutes; remove from heat.
- ☐ Let stand at room temperature 1 hour for flavors to blend.
- ☐ Strain syrup into small bowl. Chop ginger. (Can be prepared 1 day ahead. Cover and refrigerate ginger and syrup separately.)
- ☐ Preheat oven to 350°F. Butter and flour three 8-inch-diameter cake pans with 2-inch-high sides. Line bottoms with parchment paper.
- ☐ Whisk 2 cups boiling water, cocoa powder, and reserved chopped ginger in medium heatproof bowl.
- ☐ Whisk flour, baking soda, baking powder, and salt in large bowl. Using electric mixer, beat sugar and butter in large bowl until fluffy, about 1 minute.
- ☐ Add eggs 1 at a time, beating until incorporated after each addition. Beat in vanilla extract.
- ☐ Add flour mixture in 4 additions alternately with cocoa mixture in 3 additions, beginning and ending with flour mixture. Divide batter among prepared cake pans; smooth tops.
- ☐ Bake cakes until tester inserted into center comes out clean, about 30 minutes. Cool in pans 5 minutes. Turn cakes out onto racks; cool completely. (Cakes can be prepared 1 day ahead. Wrap with plastic wrap and store at room temperature.)
- ☐ Beat cream in large bowl until soft peaks form.
- ☐ Add sugar, vanilla, and ginger. Beat until stiff peaks form.
- ☐ Using long serrated knife, trim rounded tops off cakes to create flat surface.
- ☐ Place 1 cake layer, cut side up, on plate.
- ☐ Brush top with 1/3 cup ginger syrup.
- ☐ Spread half of ganache over top of cake.
- ☐ Place second layer, cut side up, atop first layer.
- ☐ Brush with 1/3 cup syrup; spread with remaining ganache. Top with third cake layer.
- ☐ Brush with remaining syrup.
- ☐ Spread sides and top with whipped cream frosting.
- ☐ Sprinkle top with black sesame seeds. Refrigerate until ganache is set, about 4 hours.

- ☐ Let stand at room temperature 30 minutes before serving. (Can be made 1 day ahead. Keep refrigerated.)
- ☐ \*Available in the Asian foods section of some supermarkets and at Asian markets.

# Nutrition Facts



## Properties

Glycemic Index:28.42, Glycemic Load:42.75, Inflammation Score:-8, Nutrition Score:17.387826162836%

## Flavonoids

Catechin: 4.65mg, Catechin: 4.65mg, Catechin: 4.65mg, Catechin: 4.65mg Epicatechin: 14.08mg, Epicatechin: 14.08mg, Epicatechin: 14.08mg, Epicatechin: 14.08mg Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

## Nutrients (% of daily need)

Calories: 713.99kcal (35.7%), Fat: 42.79g (65.83%), Saturated Fat: 23.77g (148.53%), Carbohydrates: 78.9g (26.3%), Net Carbohydrates: 73.16g (26.61%), Sugar: 48.02g (53.35%), Cholesterol: 148.34mg (49.45%), Sodium: 341.9mg (14.87%), Alcohol: 0.06g (100%), Alcohol %: 0.03% (100%), Caffeine: 28.67mg (9.56%), Protein: 10.34g (20.67%), Manganese: 0.93mg (46.52%), Copper: 0.91mg (45.33%), Selenium: 21.95µg (31.36%), Iron: 4.99mg (27.71%), Magnesium: 106.87mg (26.72%), Phosphorus: 244.48mg (24.45%), Vitamin A: 1153.79IU (23.08%), Fiber: 5.73g (22.94%), Vitamin B1: 0.33mg (21.75%), Vitamin B2: 0.35mg (20.88%), Folate: 74.1µg (18.52%), Calcium: 165.62mg (16.56%), Zinc: 2.14mg (14.3%), Vitamin B3: 2.46mg (12.32%), Potassium: 343.42mg (9.81%), Vitamin D: 1.25µg (8.35%), Vitamin E: 1.12mg (7.45%), Vitamin B6: 0.15mg (7.39%), Vitamin B5: 0.57mg (5.75%), Vitamin B12: 0.27µg (4.49%), Vitamin K: 3.93µg (3.75%)