



Brooklyn Blackout Cake Recipe

 Vegetarian

READY IN



120 min.

SERVINGS



6

CALORIES



710 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 13 tablespoons butter unsalted diced
- 0.5 cup cocoa powder
- 1 tablespoon plus light
- 0.5 cup cornstarch
- 3 large eggs
- 2.3 cups flour all-purpose

- 1.5 cups caster sugar
- 1 teaspoon vanilla extract
- 1 cup milk whole

Equipment

- food processor
- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- plastic wrap
- skewers

Directions

- First make the frosting as this requires several hours to cool. Blend the cornstarch with about one-third of the milk until smooth. Bring the remaining milk to a boil in a small nonstick saucepan with the sugar, corn syrup and cocoa, whisking until smooth.
- Add the cornstarch solution and bring to a boil, stirring constantly until you have a rich, thick custard.
- Remove from the heat and add the vanilla and butter, stirring until it melts. In a perfect world it should be silky smooth; if it seems lumpy, simply process it briefly in a food processor.
- Pour into a large bowl, cover the surface with plastic wrap, and set aside to cool. Give it a stir before using. Preheat the oven to 325°F convection oven/375°F conventional oven, and butter two 8-inch nonstick cake pans with removable bases, at least 2 inches deep. Cream the butter and sugar together in a food processor, then incorporate the eggs one at a time.
- Add the vanilla, scraping down the sides of the bowl as necessary. Sift together the dry ingredients, and add them half at a time to the creamed mixture. Finally add the milk with the motor running. Divide the mixture between the cake pans and smooth the surface of each.

Bake for 30–40 minutes until a skewer inserted into the center comes out clean. Run a knife around the sides of each cake and leave to cool. When the cakes are cold, remove the sides and slit each one in half using a bread knife. To make the blackout, process one of the top halves to crumbs in a food processor—if possible, choose the one that has risen unevenly. To assemble the cake, spread one of the bases on the pan base with one quarter of the frosting, taking it almost to the rim. Sandwich with the second cake base and spread another quarter of the remaining frosting over the surface. Top with the remaining layer of cake and use the remaining frosting to coat the top and sides. To finish, liberally coat the whole thing with the cake crumbs. Chill the cake for a couple of hours and then cover with plastic wrap.

Remove from the fridge 15–30 minutes before eating. Try out these cake recipes on Food Republic: [Matt And Ted Lee's Caramel Cake Recipe](#)

[Banana Bread Pudding Cake Recipe](#)

[Clementine Meringue Cake With Rosemary Recipe](#)

Nutrition Facts

PROTEIN 6.02% **FAT 36.77%** **CARBS 57.21%**

Properties

Glycemic Index: 49.02, Glycemic Load: 62.21, Inflammation Score: -7, Nutrition Score: 14.824782672136%

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: 710.4kcal (35.52%), Fat: 29.9g (45.99%), Saturated Fat: 17.77g (111.08%), Carbohydrates: 104.64g (34.88%), Net Carbohydrates: 100.62g (36.59%), Sugar: 55.12g (61.24%), Cholesterol: 163.1mg (54.37%), Sodium: 313.59mg (13.63%), Alcohol: 0.23g (100%), Alcohol %: 0.13% (100%), Caffeine: 16.48mg (5.49%), Protein: 11.02g (22.03%), Selenium: 26.29µg (37.56%), Manganese: 0.61mg (30.69%), Vitamin B1: 0.41mg (27.34%), Vitamin B2: 0.44mg (25.86%), Folate: 100.73µg (25.18%), Phosphorus: 217.12mg (21.71%), Iron: 3.76mg (20.91%), Vitamin A: 958.91IU (19.18%), Copper: 0.37mg (18.59%), Fiber: 4.01g (16.06%), Vitamin B3: 3mg (15%), Magnesium: 55.18mg (13.79%), Calcium: 127.94mg (12.79%), Vitamin D: 1.4µg (9.35%), Zinc: 1.36mg (9.07%), Vitamin B12: 0.49µg (8.23%), Vitamin B5: 0.79mg (7.92%), Potassium: 264.35mg (7.55%), Vitamin E: 1.02mg (6.81%), Vitamin B6: 0.1mg (4.87%), Vitamin K: 2.64µg (2.51%)