



What (Chocolate) Dreams Are Made Of Cake

READY IN



210 min.

SERVINGS



8

CALORIES



1159 kcal

DESSERT

Ingredients

- 18.3 ounce devil's food cake mix
- 4 ounce bar semisweet baking chocolate chopped
- 2 tablespoons butter
- 8 ounce cream cheese cubed
- 3 egg yolks
- 3 large eggs
- 3 tablespoons flour all-purpose
- 1 teaspoon gelatin powder unflavored
- 1.5 cups heavy whipping cream

- 18 ounce semi chocolate chips miniature
- 1 teaspoon vanilla extract
- 0.3 cup vegetable oil
- 1 tablespoon water boiling
- 0.3 cup sugar white

Equipment

- bowl
- sauce pan
- oven
- whisk
- wire rack
- sieve
- baking pan
- toothpicks
- microwave
- spatula
- springform pan


Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round baking pans.
- Mix cake mix, 1 cup water, oil, and eggs in a large bowl until well blended.
- Pour batter into prepared baking pans.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 26 to 31 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Slice one cakes in half horizontally and place one half in a 10-inch springform pan. Save remaining 3/4 cake for another use.
- Melt chopped baking chocolate and cream cheese in a large microwave-safe bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your

microwave). Set aside to cool.

- Mix 1 teaspoon gelatin with 1 tablespoon cold water in a small bowl for 1 minutes; add boiling water and stir until gelatin is dissolved. Allow to cool.
- Beat 3/4 cups heavy whipping cream until foamy in a large bowl.
- Add 1/2 teaspoon sugar and gelatin mixture; continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the whipped cream should form a sharp peak that holds its shape. Fold about 1/4 the whipped cream into the cooled chocolate cream cheese mixture until well blended; fold remaining whipped cream into chocolate mixture to create a mousse.
- Spread mousse over cake arranged in springform pan. Refrigerate while preparing next layer.
- Beat egg yolks in a large bowl until yolks are a pale yellow. Beat in 1/4 cup sugar, 3 tablespoons flour, and 1 teaspoon gelatin until mixed.
- Bring 1 3/4 cups heavy whipping cream and vanilla extract to a boil in a saucepan; lower heat to medium.
- Pour about 1/2 cup hot cream into egg mixture while stirring; stir remaining cream mixture into bowl.
- Pour cream mixture through a strainer into the saucepan; continue cooking and stirring until mixture is thick enough to coat the back of a spoon, about 10 minutes. Allow custard to cool, then pour over mousse layer in springform pan.
- Place cake in freezer while making remaining layer.
- Reserve 1/2 cup chocolate chips; pour remaining chocolate chips in a large bowl.
- Bring 1 1/2 cups heavy whipping cream and butter to a boil in a clean saucepan.
- Pour cream mixture into the bowl over chocolate chips. Stir until smooth and chocolate is melted. Allow mixture to cool until chocolate ganache begins to thicken.
- Remove cake from freezer and remove pan collar from the springform pan.
- Pour chocolate ganache over cake; use a spatula to evenly spread chocolate over top and sides of the cake. Press reserved 1/2 cup chocolate chips along the side of the cake. Refrigerate until ready to serve.

Nutrition Facts



PROTEIN 5.57% **FAT 62.34%** **CARBS 32.09%**

Properties

Glycemic Index:27.76, Glycemic Load:6.34, Inflammation Score:-9, Nutrition Score:28.122608736805%

Flavonoids

Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg

Nutrients (% of daily need)

Calories: 1159.44kcal (57.97%), Fat: 83.34g (128.22%), Saturated Fat: 41.16g (257.25%), Carbohydrates: 96.52g (32.17%), Net Carbohydrates: 87.44g (31.8%), Sugar: 57.1g (63.45%), Cholesterol: 233.06mg (77.69%), Sodium: 698mg (30.35%), Alcohol: 0.17g (100%), Alcohol %: 0.08% (100%), Caffeine: 73.31mg (24.44%), Protein: 16.74g (33.49%), Manganese: 1.61mg (80.68%), Copper: 1.56mg (77.88%), Iron: 10.14mg (56.32%), Phosphorus: 520.93mg (52.09%), Magnesium: 198.15mg (49.54%), Selenium: 29.06µg (41.52%), Fiber: 9.08g (36.34%), Zinc: 4.24mg (28.29%), Vitamin A: 1356.6IU (27.13%), Vitamin K: 27.51µg (26.2%), Vitamin B2: 0.44mg (25.72%), Potassium: 810.58mg (23.16%), Calcium: 228.74mg (22.87%), Vitamin E: 3mg (20.01%), Folate: 72.47µg (18.12%), Vitamin B1: 0.21mg (13.9%), Vitamin B5: 1.08mg (10.85%), Vitamin B3: 2mg (10.01%), Vitamin D: 1.45µg (9.69%), Vitamin B12: 0.55µg (9.22%), Vitamin B6: 0.14mg (6.96%)