



ALL AMERICAN CHOCOLATE BUTTER CAKE

- Chocolate cake or chocolate gateau is a cake flavoured with melted chocolate, cocoa powder, or both.
- Up until the mid – 1800s, 'chocolate cake' meant what 'coffee cake' does today – a cake to go with chocolate drink. There was no chocolate in or on the cake. By the mid – 1800s, 'chocolate cake' was either a cake with chocolate in it, or a cake of another flavour with chocolate icing on it.

TIPS TO REMEMBER WHILE MAKING A CHOCOLATE CAKE

Cocoa powder used for baking is different than standard cocoa powder, as the latter is used for making hot chocolate and contains sugar or milk powders. Using natural unsweetened cocoa lets us accurately measure how much additional sugar we want to add.

Always use natural unsweetened cocoa powder while making chocolate cakes as the acidity in the raw cocoa powder reacts with the leavening agents. This is the reason recipes using only baking soda will call for natural cocoa powder instead of Dutch-processed.

Generally, chocolate cakes have both water and milk as the liquid ingredient. This is because when hot water is added to cocoa powder, it enhances the cocoa flavour, whereas milk protein brings out the bitterness in chocolate and ties up the flavour. Whole eggs are preferred in chocolate cakes rather than yolks, because the flavour enhancement offered by yolks alone is not as noticeable in a chocolate cake, as it is in a yellow cake.

Also, you will find high amount of leavening agents in chocolate cake recipes as compared to any other. This is because cocoa powder has a toughening effect on the cake, so we need more quantity of rising agents in the chocolate cakes to tenderise it.

POINTS TO REMEMBER

- While making mirror glaze, follow the instructions accurately.
- Milk chocolate ganache used for making nest will be made in a ratio of 3:1 (chocolate: cream) and we will be adding a few drops of white colour to make it lighter in colour.
- We can reheat mirror glaze in microwave if it reaches a colder temperature (below 28°C). Pouring temperature will be 28 – 30°C.



PECTIN X58

- Pectin Xoco Nappage is also known as X58.
- There is no minimum sugar requirement for its usage but needs some kind of acid.
- It is ideal for creating shiny glazes.
- It requires calcium to set, that is why a dairy product such as milk or cream is used. The glaze becomes thicker with the increase of calcium.





ALL AMERICAN CHOCOLATE BUTTER CAKE



ELEMENTS

- DARK CHOCOLATE GANACHE
- ALMONDS
- CHOCOLATE MIRROR GLAZE
- GOLD DUST RING/GOLD LEAF
- MILK CHOCOLATE GANACHE NEST
- HAZELNUTS
- MILK CHOCOLATE SQUARES

TOOLS

- BOWLS, SPATULA
- WEIGHING SCALE
- MEASURING CUPS
- OVEN
- MICROWAVE
- 6" ROUND CAKE TIN
- BOWL
- SIEVE
- TOOTHPICK
- SERRATED KNIFE
- BLENDER
- SAUCEPAN
- KITCHEN THERMOMETER
- JUG
- PLASTIC WRAP
- TURN TABLE
- SILICON BRUSH
- PALETTE KNIFE
- PLASTIC SCRAPER
- WIRE RACK
- GRASS NOZZLE
- METAL RING 9.5CM
- PIPING BAG



ALL AMERICAN CHOCOLATE BUTTER CAKE (EGG)

‘This recipe will yield 1 kg frosted cake’

<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	In gms	In cups			
Flour	138 g	1 cup	3.5	5.2	Sponge
Caster sugar	131.5 g	1/2 cup + 2 tbsp	7.54	15.6	Dark chocolate ganache
Butter	57 g	3 tbsp + ½ tbsp	17.6	24.75	Almonds
Eggs	65 g		5.85	6	Chocolate mirror glaze
Baking powder	5 g	1 tsp	1	1	Gold dust ring, gold leaf
Water (boiling)	75.5 g	1/3 cup	1.5	1.5	Milk chocolate ganache nest
Milk	103.8 g	1/3 cup + 1 tbsp	5.8	6.2	Hazelnuts
Cocoa powder	38 g	¼ cup + ½ tbsp	8	9	Milk chocolate squares
<u>TOTAL</u>			₹ 50.79	₹ 69.25	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan). Grease and line two 6 – inch round cake tins with oil and butter paper. 2. In a bowl, mix together cocoa powder and hot water, and let it rest to bring back to room temperature. 					Do not add eggs all at once, as it may lead to curdling of batter.
					<u>OVEN TEMPERATURES</u>



<ol style="list-style-type: none"> 3. In another bowl lightly combine eggs, 2 spoons of the cocoa mix and milk. 4. In a larger bowl combine remaining dry ingredients. Then add butter and remaining cocoa mix and combine until the dry ingredients get moistened. 5. Gradually add egg mixture in 3 batches, mixing for 20 seconds after each addition for better incorporation of ingredients and strengthening of structure. Scrape down the sides and mix again for a few seconds. 6. Pour batter in prepared tins such that one tin has 1/3rd of the batter and other has 2/3rd of the batter. Bake in preheated oven at 180°C (OTG Mode: lower rod only) for 30 – 40 minutes or until a toothpick inserted at the centre comes out clean. 	<p>OTG</p> <p>180°C (lower rod only)</p> <p>DECK OVEN</p> <p>Upper temperature – 140°C</p> <p>Lower temperature – 180°C</p> <p>UNOX</p> <p>130°C, Fan speed – 1, Humidity – 0</p>
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<u>FOR DARK CHOCOLATE GANACHE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Dark couverture	300 g	1+1/2 cup	136	139.5	
Fresh cream	150 g	½ cup	27	28.8	
Invert sugar	15 g	3+1/4 tsp	2	2	
Unsalted butter	24 g	1+1/2 tbsp	7.6	10.8	
TOTAL			₹ 172.6	₹ 181.1	
<u>METHOD</u>					<p>You can omit using invert sugar, but it is beneficial as it increases the shelf life of ganache.</p> <p>Do not boil the cream or it will be too hot, and the texture of the finished ganache will not be as fine.</p>
<ol style="list-style-type: none"> 1. Finely chop the chocolate using a serrated knife, to facilitate even melting. 2. Heat the cream and invert sugar in microwave until almost boiling. 3. Pour the first portion of cream over the chopped chocolate or melted chocolate. Allow the mixture to stand, undisturbed, for a few seconds 					



4. After adding the first batch mix until the mixture is well combined, the temperature should be above 35°C.
5. Add the second portion of cream and mix vigorously. You will see an elastic and shiny mixture.
6. Then blend it with a help of a blender. After blending add in the butter at 35 – 40°C and blend again.

<u>FOR LAYERING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Almonds (chopped)	20 g	1/8 cup	17	20	

<u>FOR INVERT SUGAR</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Caster sugar	50 g	¼ cup	2.9	6	
Water	25 g	1 + 1/2 tbsp	0.5	0.5	
Cream of tartar	A pinch	A pinch	1	1	
<u>TOTAL</u>			₹ 4.3	₹ 7.5	

<u>METHOD</u>	<u>INSTRUCTIONS</u>
In a saucepan, take all the three ingredients together and let wait till boil comes. Then let it boil for 3 – 4 minutes and remove from heat.	<p>Cream of tartar is added to prevent crystallization while boiling.</p> <p>Lemon juice can also be used to prevent crystallization.</p>



<u>FOR CHOCOLATE MIRROR GLAZE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Water	71 g	¼ cup + 1 tbsp	1.42	1.42	
Caster sugar	123 g	1/3 cup + ¼ cup	7.36	15.24	
Callebaut dark chocolate callets	85 g	¼ cup	71.4	71.4	
Gelatin sheet	1 + ½ sheet	1 + ½ sheet	24	24	
Cocoa powder	18 g	¼ cup	6.8	7.65	
Fresh cream	38 g	2 tbsp	6.66	7.10	
<u>TOTAL</u>			₹ 117.64	₹ 126.81	
<u>METHOD</u>					<p>Make sure that while adding gelatin sheet, temperature should not be more than 60°C or else the glaze won't set.</p> <p>We can reheat mirror glaze in microwave if it reaches a colder temperature (below 28°C). Pouring temperature will be 28 – 30°C.</p>
<ol style="list-style-type: none"> In a saucepan bring water and sugar to a boil and bring temperature to 103°C. Turn off the heat and mix in the chocolate callets. Add in the cocoa powder and mix well. Now soak gelatin sheet in cold water to soften it. Now mix the cream to glaze and bring the temperature of the glaze down to 60°C. Once the glaze is at 60°C, add the soaked gelatin and combine well. Pass glaze through a fine sieve into a deep container. Use a blending stick to blend the glaze well for 2 – 3 minutes. Then cover with plastic wrap, ensuring the plastic is touching the surface of the glaze to prevent skin formation and keep it in fridge until it reaches 28 – 30°C. 					

<u>FOR MILK COMPOUND GANACHE</u>	<u>COSTING (in ₹)</u>	<u>NO. OF PORTIONS: 1</u>
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<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	gms	cups		
Milk compound	30 g	3 tbsp	6.3	7.5
Fresh cream	9.5 g	½ tbsp	1.8	1.92
<u>TOTAL</u>			₹ 8.1	₹ 9.42
<u>METHOD</u>				
<ol style="list-style-type: none"> 1. In a bowl, melt chocolate in microwave. 2. In another bowl take cream and warm it. 3. Mix them together gradually. 				

<u>FOR GARNISH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTION:</u>
					1
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Milk compound squares	110 g	½ cup	23.1	27.5	
Hazelnuts	5 g	1 tbsp	6.25	7	
Gold dust with vodka	Accordingly	Accordingly	20	20	
Gold leaf	Accordingly	Accordingly	20	20	
<u>TOTAL</u>			₹ 69.35	₹ 74.5	

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> 1. Demould the sponges from tin and divide in bigger sponge in two equal halves & other one as it is. If there is a dome, cut it using serrated knife. 2. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it. 3. Place a cake base on turning table and apply some ganache on it. 4. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup. 5. Take some part of the ganache and apply it on the sponge. Smooth it out using a palette knife and sprinkle almonds on it. Then place the second layer on top.



6. Repeat the process with the second layer. When placing the last layer, soak it and apply a layer of ganache on the top as well as the sides of the cake.
7. Smooth out the ganache for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes. Meanwhile make mirror glaze and keep aside.
8. Once the glaze cools down, take the cake out from the fridge. Remove it from the base & place on wire rack. Now pour the glaze on it.
9. Place the cake back on the base and apply chocolate squares on the sides.
10. Then take a ring and dip it in gold dust paint. Place it on the cake for gold ring impression. Now pipe milk chocolate ganache on the edges of the cake in the form of a nest.
11. Garnish the nest with hazelnuts and gold leaf.

NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Chocolate sponge	10 days (in an air tight box)	1 month (in air tight box)
2. Frosted chocolate cake	3 days (in an air tight box)	-
3. Mirror glaze	1 week (in an air tight box)	-
4. Ganache	10 - 14 days (in an air tight box)	-

COST PER PORTION (in ₹)

<u>COST</u>	Sponge	Ganache	Almonds	Mirror glaze	Garnishes	<u>TOTAL</u>
<u>WHOLESALE</u>	50.79	172.6	17	117.64	69.35	₹ 427.38
<u>M.R.P.</u>	69.25	181.1	20	126.81	74.5	₹ 471.66



ALL AMERICAN CHOCOLATE BUTTER CAKE (EGGLESS)

‘This recipe will yield 1 kg frosted cake’

<u>FOR SPONGE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	In gms	In cups			
All purpose flour	119.5 g	½ cup + 1/3 cup + ½ tbsp	3.24	4.8	Sponge
Caster sugar	118.5 g	½ cup + 1 tbsp	6.96	14.4	Dark chocolate ganache
Natural cocoa powder	24 g	1/3 cup	10	11.25	Almonds
Baking Soda	2.75 g	½ tsp	0.3	1.26	Chocolate mirror glaze
Salt	2 g	¼ tsp + 1/8 tsp	0.03	0.03	Gold dust ring, gold leaf
Milk	136.5 g	1/2 cup + 1 tsp	7.83	8.37	Milk chocolate ganache nest
Oil	65 g	1/3 cup	6.56	7.54	Hazelnuts
Vinegar	4.8 g	½ tbsp	1	1.32	Milk chocolate squares
<u>TOTAL</u>			₹ 35.92	₹ 48.97	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan), line and grease two 6-inch round cake tins. 2. In a bowl mix together all the wet ingredients. In another bowl sift together all the dry ingredients. Now fold in the dry ingredients into the wet ingredients and give it a nice mix. 					Do not add all dry ingredients at once, as it can lead to lumps formation.
					<u>OVEN TEMPERATURES</u>



<p>3. Pour batter in prepared tins such that one tin has 3/4th of the batter and other has 1/4th of the batter. Bake in preheated oven at 180°C for 30 – 40 minutes or until a toothpick inserted at the centre comes out clean.</p>	<p>OTG</p> <p>180°C (lower rod only)</p> <p>DECK OVEN</p> <p>Upper temperature – 140°C</p> <p>Lower temperature – 180°C</p> <p>UNOX</p> <p>130°C, Fan speed – 1, Humidity – 0</p>
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<u>FOR DARK CHOCOLATE GANACHE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Dark couverture	200 g	1 cup	91	93	
Fresh cream	101 g	1/3 cup	18	19.2	
Invert sugar	10 g	2 tsp + ½ tsp	1	1	
Unsalted butter	16 g	1 tbsp	4.8	6.75	
<u>TOTAL</u>			₹ 114.8	₹ 119.95	
<u>METHOD</u>					
<ol style="list-style-type: none"> 1. Finely chop the chocolate using a serrated knife, to facilitate even melting. 2. Heat the cream and invert sugar in microwave until almost boiling. 3. Pour the first portion of cream over the chopped chocolate or melted chocolate. Allow the mixture to stand, undisturbed, for a few seconds 4. After adding the first batch mix until the mixture is well combined, the temperature should be above 35°C. 					<p>You can omit using invert sugar, but it is beneficial as it increases the shelf life of ganache.</p> <p>Do not boil the cream or it will be too hot, and the texture of the finished ganache will not be as fine.</p>



5. Add the second portion of cream and mix vigorously. You will see an elastic and shiny mixture.
6. Then blend it with a help of a blender. After blending add in the butter at 35 – 40°C and blend again.

<u>FOR LAYERING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Almonds (chopped)	20 g	1/8 cup	17	20	

<u>FOR INVERT SUGAR</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Caster sugar	52.5 g	¼ cup	2.9	6	
Water	14 g	1 tbsp	0.26	0.26	
Cream of tartar	A pinch	A pinch	1	1	
<u>TOTAL</u>			₹ 4.16	₹ 7.26	
<u>METHOD</u>					<u>INSTRUCTIONS</u>
<p>In a saucepan, take all the three ingredients together and let wait till boil comes. Then let it boil for 3 – 4 minutes and remove from heat.</p>					<p>Cream of tartar is added to prevent crystallization while boiling.</p> <p>Lemon juice can also be used to prevent crystallization.</p>



FOR CHOCOLATE MIRROR GLAZE			COSTING (in ₹)		INSTRUCTIONS
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Fresh cream (35% fat)	111 g	1/3 cup + ½ tbsp	19.8	21	We can reheat mirror glaze in microwave if it reaches a colder temperature (below 28°C). Pouring temperature will be 28 – 30°C.
Water	149 g	½ cup + 2 tbsp + ½ tbsp	3	3	
Caster sugar	175.5 g	½ cup + 1/3 cup	10.15	21	
Pectin X58	7 g	2 tsp	35	35	
Cocoa powder	60 g	½ cup + 1/3 cup	24	27	
TOTAL			₹ 91.95	₹ 107	
METHOD					
<ol style="list-style-type: none"> Place cream and water together in a saucepan and begin heating till 40°C. Meanwhile, place sugar and pectin in a separate bowl and combine well. Once the water and cream mixture reaches 40°C, remove from heat. Stirring continuously, slowly add in combined sugar and pectin. Return to heat while stirring it. Once sugar and pectin are dissolved, bring temperature to 99°C. Once heated, pour mixture into a jug and add in cocoa powder. Blend with a stick blender on low speed. Then cover with plastic wrap, ensuring the plastic is touching the surface of the glaze to prevent skin formation. Allow to set in fridge for at least one night. When ready to use, reheat to 35°C in a microwave or bain-marie. Using a stick blender, blend until smooth and use. 					



<u>FOR MILK COMPOUND GANACHE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Milk compound	30 g	3 tbsp	6.3	7.5	
Fresh cream	9.5 g	½ tbsp	1.8	1.92	
<u>TOTAL</u>			₹ 8.1	₹ 9.42	
<u>METHOD</u>					
<ol style="list-style-type: none"> 1. In a bowl, melt chocolate in microwave. 2. In another bowl take cream and warm it. 3. Mix them together gradually. 					

<u>FOR GARNISH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Milk compound squares	110 g	½ cup	23.1	27.5	
Hazelnuts	5 g	1 tbsp	6.25	7	
Gold dust with vodka	Accordingly	Accordingly	20	20	
Gold leaf	Accordingly	Accordingly	20	20	
<u>TOTAL</u>			₹ 69.35	₹ 74.5	



ASSEMBLY

1. Demould the sponges from tin and divide in bigger sponge in two equal halves & other one as it is. If there is a dome, cut it using serrated knife.
2. Now make a soaking syrup using 100 ml of water and 1 tsp of vanilla essence added to it.
3. Place a cake base on turning table and apply some ganache on it.
4. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup.
5. Take some part of the ganache and apply it on the sponge. Smooth it out using a palette knife and sprinkle almonds on it. Then place the second layer on top.
6. Repeat the process with the second layer. When placing the last layer, soak it and apply a layer of ganache on the top as well as the sides of the cake.
7. Smooth out the ganache for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes. Meanwhile make mirror glaze and keep aside.
8. Once the glaze cools down, take the cake out from the fridge. Remove it from the base & place on wire rack. Now pour the glaze on it.
9. Place the cake back on the base and apply chocolate squares on the sides.
10. Then take a ring and dip it in gold dust paint. Place it on the cake for gold ring impression. Now pipe milk chocolate ganache on the edges of the cake in the form of a nest.
11. Garnish the nest with hazelnuts and gold leaf.

NOTE

Shelf life of	Refrigerator	Freezer
1. Chocolate sponge	10 days (in an air tight box)	1 month (in air tight box)
2. Frosted chocolate cake	3 days (in an air tight box)	-
3. Mirror glaze	1 week (in an air tight box)	-
4. Ganache	10 - 14 days (in an air tight box)	-



COST PER PORTION (in ₹)

<u>COST</u>	Sponge	Ganache	Almonds	Mirror glaze	Garnishes	<u>TOTAL</u>
<u>WHOLESALE</u>	35.92	114.8	17	91.95	69.35	₹ 329.02
<u>M.R.P.</u>	48.97	119.95	20	107	74.5	₹ 370.42

COST REDUCTION

1. For making the ganache, you can replace dark couverture with dark compound. Omit using almonds in layering.
2. Make a cheaper glaze or cover cake with ganache only.
3. Omit using gold leaf, gold dust for decoration. Instead of hazelnuts use, almonds in garnishing.

<u>PRODUCT</u>	<u>SELLING PRICE (in ₹)</u>
1. Chocolate cake (Egg)	850 – 1250
2. Chocolate cake (Eggless)	850 – 1250

****The cost given is an approximate figure. It can vary for vendors and cities.**

