Chocolate cake with blackcurrant cream



Ingredients

Chocolate cake with blackcurrants:
♥ 200 g butter
♥ 100 g dark chocolate (70% cocoa content)
♥ 3 eggs
♥ 375 g sugar
♥ 30 g cocoa
♥ 200 g wheat flour
♥ 200 g blackcurrants

Blackcurrant cream:
♥ 2 dl blackcurrants
♥ 1 dl sugar
♥ 3 dl heavy cream

Instructions

Chocolate Cake with Blackcurrants:
Melt the butter in a saucepan. Remove the pan from the heat and add chopped chocolate. Let the chocolate melt in the warm butter and stir the mixture until smooth.

Quickly whisk the eggs and sugar together (do not whip into a foam). Fold in the chocolate butter.

Sift cocoa powder and flour together and mix into the batter, which should become quite thick in consistency.

Place the batter in a round pan (24 cm in diameter) with baking paper at the bottom. Put the blackcurrants on top of the batter and press them slightly into the batter.

Bake the cake in the middle of the oven at 175°C for about 35–40 minutes. The cake should not be fully baked in the center. Cool the cake in the pan until it is completely cold (preferably in the refrigerator overnight). Remove the cake from the pan and peel off the baking paper. Place the cake on a suitable plate.

Blackcurrant Cream:
Gently mash the blackcurrants with sugar.

Whip the cream until firm. Gently fold the blackcurrant mash into the cream.

Spread the blackcurrant cream over the entire cake in a thick layer.

Store the cake in a cool place until serving.

Tips

♥ Note that this cake should not seem fully baked when taken out of the oven. This is necessary for the cake to have the soft, slightly sticky confection-like consistency. Therefore, the cake must be kept in the refrigerator until it is completely cold, preferably overnight. This will allow the cake to firm up in texture and be easy to remove from the mold and transfer to a cake platter. Let the cake stand at room temperature for a couple of hours before serving, so that the cake's consistency becomes soft again.

♥ I have used fresh black currants here, but the cake can also be made with frozen black currants. In that case, the berries do not need to be thawed before you spread them over the batter. The black currants for the cream should be thawed and then mashed with sugar in the same way as fresh berries.

♥ The cake should be covered with black currant cream on the day of serving. The confection cake is also good without black currant cream and will stay nice for several days in that case. Store the cake in the refrigerator wrapped in plastic. The cake can also be frozen without the black currant cream.

♥ More great recipes with black currants can be found **HERE**.

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