



Chocolate Cake with Cream Cheese Frosting

The delicious cheesecake-like frosting on this moist chocolate cake really takes it to the next level. The addition of that very slightly tangy and sour element really cuts through the richness of the chocolate. It's the ideal cake to bake for that chocolate lover in your life!

Ingredients

For the chocolate sponges

4 free range medium eggs
100g dark brown sugar
125g caster sugar
225g soften baking spread (or 200g unsalted butter + 2tbsp of whole milk)
180g self-raising flour
50g coco powder
0.5tsp baking powder

For the frosting

300g dark chocolate (broken in pieces)
300g double cream and 1tsp salt
200g crème cheese

Serves: 10 -12

Preparation time: 10-15 mins

Baking time: 30-35mins

Method

Preheat the oven to 160°C Fan. Grease and line two 20cm baking tins.

Whisk all the sponge ingredients until the mixture comes together to a smooth batter – this should take about 1 min. Divide the batter into the prepared tins and bake in the preheated oven for 28 to 32mins. Once baked, take them out of the oven and let them cool in the tin for 5-10mins. Then transfer them onto a cooling rack to cool completely.

To make the filling, prepare the ganache. Warm cream till it starts to boil. Place the chocolate in a heat proof bowl and pour warm cream on top. Cover and let it sit for 3mins, then mix well to get the shiny ganache. Cover the ganache and set it aside few hours to cool to room temperature. Reserve about 200g of ganache for decoration. Whisk the rest of the ganache with cream cheese to make the smooth chocolate cream cheese frosting and filling.

Once the sponges are cooled, slice each sponge in two, so you have four sponges now. Sandwich and fill the sponges with the frosting and coat them. Let the cake set in the fridge for about an hour.

Then, decorate the cake. I decided to use a spoon to draw a spiral pattern on top of the cake and do some ganache kisses all around the top and bottom edge of the cake, using the reserved ganache.