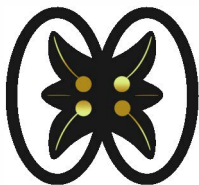


Czech Kefir Cake

with Chocolate Coconut Ganache

This Kefir chocolate sheet cake is a staple in Czech homes. It is an easy to bake, moist chocolate cake that can be enjoyed any time of the day.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{3}{4}$ cup kefir or buttermilk (180g)

Preheat oven to 325°F. Grease a 9x13-inch baking pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the kefir (or buttermilk) and the chocolate cake mix. Beat on low speed for 1-2 minutes until well combined.

Pour batter into prepared pan and bake in preheated oven for 35-40 minutes or until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before inverting to unmold.

the Ganache

YOU WILL NEED

- $\frac{1}{3}$ cup heavy cream (80g)
- $\frac{3}{4}$ cup semi-sweet chocolate, chopped (4.5oz, 128g)
- 1 teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon salt
- Unsweetened, shredded coconut

Heat the heavy cream over low heat until simmering, but not boiling. Remove from heat and add the remaining ingredients, then let stand for 3 minutes. Stir with a small whisk until well combined and smooth.

Pour the warm ganache over the cooled cake.

Sprinkle shredded coconut over cake.