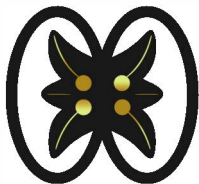# Dutch Karnemelk Cake
## with Chocolate Ganache

"Karnemelk" is the Dutch name for buttermilk which is popular in Holland. This rich buttermilk chocolate cake is beautifully textured and perfectly moist with red-dutch cocoa notes.



## the Cake

### CHOCOLATE CAKE MIX

#### YOU WILL NEED

3 large eggs (about 189g, weighed with shell)
¾ cup mild extra-virgin olive oil (150g)
½ cup buttermilk (120g)
½ cup cool, brewed coffee or water (120g)

Preheat oven to 325°F. Grease a 9x3-inch springform 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 buttermilk and the chocolate cake mix. Beat on low speed for one to two minutes until just combined.

Stir in the cooled coffee and mix until well combined.

Pour batter into prepared pan and bake in preheated oven for 45-50 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 unmolding.

## the Ganache

#### YOU WILL NEED

½ cup heavy cream (120g)
1 cup semi-sweet chocolate, chopped (6oz, 170g)
1 tablespoon light corn syrup, optional
1 teaspoon vanilla extract
⅛ teaspoon salt

Heat heavy cream and corn syrup over low heat until simmering, but not boiling.

Remove from heat and add the chopped chocolate, vanilla extract and salt, then let stand for 3 minutes. Stir with a small whisk until well combined and smooth.

Pour the warm ganache over the inverted, cooled cake.