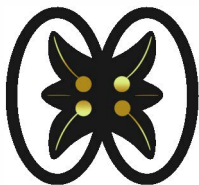


Gold Coast Chocolate

with Whipped Chocolate Ganache

This decadent chocolate cake is a tribute to Ghana, previously the Gold Coast. Ghana is the world's second largest cocoa producer and is Africa's largest gold producer. It tastes delicious naked or frosted with the recommended ganache. Decorate with edible gold leaves or nonpareils for a wow effect.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- 3 large eggs (189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- ½ cup milk (120g)
- ½ cup 70% dark chocolate, chopped (3oz, 85g)
- ½ cup hot, brewed coffee or water (120g)

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Pour hot coffee (or water) over chopped dark chocolate. Stir until well blended. Set aside.

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 milk and the chocolate cake mix. Beat on low speed until just combined.

Stir in the chocolate-coffee blend and mix until well combined.

Pour batter into prepared pan and bake in preheated oven for 55-60 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

- ¾ cup heavy cream (180g)
- 1 cup semi-sweet chocolate, chopped (6oz, 170g)
- 1 teaspoon vanilla extract
- 1½ tablespoons unsalted butter
- 1 tablespoon good quality dark balsamic vinegar, optional
- ⅛ teaspoon salt

Heat heavy cream over low heat until simmering, but not boiling. Remove from heat and add the chocolate, vanilla extract and salt. Set aside for 3 minutes. Stir with a whisk until well combined.

Stir in softened butter and balsamic vinegar until smooth.

Whip room temperature ganache on medium-high speed for about 5 minutes, or until light and fluffy.

Use immediately to frost cooled cake or store covered for a few hours at room temperature or for up to 3 days in the fridge.

If desired, decorate cake with edible gold leaves or nonpareils for a wow effect.