

Salted Dark Chocolate Cake With Ganache Frosting

Recipe from Donna Hay

Adapted by Margaux Laskey

Total Time 1 hour

Rating ★ ★ ★ ★ ★ (720)



Tara Donne for The New York Times. Food Stylist: Liza Jernow.

Layer cakes are pretty, but for many, they require far too much work to make on a regular basis. This cake, adapted from “Modern Baking: Cakes, Cookies and Everything in Between” by Donna Hay, may find a place in your recipe repertoire. It requires just two bowls — one for the cake and one for the frosting — and there’s no need to separate wet and dry ingredients. You just toss everything into a bowl and stir. The end result is a tender, sophisticated cake slathered with a glossy milk chocolate-sour cream ganache. Ms. Hay sprinkled black sea salt around the edges of her cake with stunning effect, but traditional white sea salt looks beautiful, too. —**Margaux Laskey**

INGREDIENTS

Yield: 8 to 10 servings

FOR THE CAKE

2½ cups/310 grams self-rising flour, sifted (see note)

½ cup/45 grams cocoa powder, sifted

1½ cups/295 grams sugar

4 large eggs, lightly beaten

1½ cups/360 milliliters whole milk

1 cup plus 2 tablespoons/255 grams unsalted butter, melted and slightly cooled

7 ounces/200 grams dark chocolate, melted and slightly cooled

2 teaspoons vanilla extract

PREPARATION

Step 1

Heat oven to 350 degrees. Line 2 8-inch round cake tins with parchment paper. Place the flour, cocoa, sugar, eggs, milk, butter, dark chocolate and vanilla in a large bowl and whisk until smooth. (You may need to use a spatula to start, but use a whisk once the ingredients begin to combine.) Divide the mixture evenly between the tins and bake for 35 to 40 minutes or until a wooden skewer inserted into the center comes out clean. Allow to cool in the tins for 10 minutes before turning out onto wire racks to cool completely.

Step 2

Make the ganache: Place the sour cream and melted chocolate in a large bowl. Whisk to combine and refrigerate for 10 to 15 minutes or until firm. Place 1 of the cakes on a cake stand or plate. Spread with half the ganache. Top with the remaining cake and ganache. Sprinkle with the salt to serve.

TIP

1 teaspoon flaky sea salt, white or black

FOR THE GANACHE

1 cup/240 milliliters sour cream

14 ounces/400 grams milk
chocolate, melted and slightly cooled

To make your own self-rising flour, combine 2½ cups/320 grams all-purpose flour; 1 tablespoon plus ¾ teaspoon baking powder; and ½ teaspoon plus ⅛ teaspoon fine salt. Use the entire amount in place of the self-rising flour listed in the ingredients.

Private Notes

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