



Bittersweet Chocolate Cake



Chocolate is the King of Desserts, The Chairman of the Board of snack foods, The Boss of baked goods. Learning how to work with chocolate is a long term study, but the basics are very easy to acquire, and very, very popular.

There are good chocolates available these days, at just about any store. Ghirardelli chips, or chocolate bars may be bought in many flavors, including bittersweet, semi-sweet, milk chocolate, and white chocolate. These ingredients are interchangeable in most recipes. The chips may be melted as a part of a recipe, or can then be used to make decorations. Low heat is the key here, as the chocolate will turn grey if any part of it goes over about 100 degrees. The bars may be cut for chocolate chunks. It is also easy to make shavings by drawing a sharp

knife along the chocolate bar, towards you, with the edge facing away from you. These shavings can be kept in an airtight container in the freezer for future use.

This cake is one of the easiest and tastiest we have developed. It is a one bowl recipe, which does not need a mixer or any special equipment. It can be made in any shape in less than one hour, and can be served very soon. This cake may be held for a few days, or it freezes well. The Bundt pan works best, but it can be baked in a cake pan up to 9 or 10 inches.

John Griffin

BITTERSWEET CHOCOLATE CAKE WITH WHITE CHOCOLATE ICING

Makes 1 large bundt pan, 2 x 9" cakes, or 2 dozen cupcakes

Bittersweet chocolate chips	1 cup
Butter	1 ½ stick (6 oz)
Sugar	1 ½ cups
Eggs	3 each
Pure vanilla extract	1 tsp
Cake or all purpose flour, sifted	2 ½ cups
Baking soda	1 tsp
Water	1 ½ cups
<u>For the icing:</u>	
Confectioner's sugar (10X)	2 ½ cups
Orange juice	from one orange
Pure vanilla extract	1 tsp
White chocolate shavings	2 oz

Melt the chocolate and butter together, over low heat, in a large stainless steel bowl. Add the eggs, sugar, and vanilla, and beat

well with a wooden spoon. Sift together half of the flour with the baking soda. Add this flour to the chocolate mixture and stir in. Add the water to this mixture, and stir, then add remaining flour, and stir until incorporated.

Spray the pans you wish to use with vegetable oil, either a bundt pan, regular cake pans, or muffin tins with papers. Fill the pans or tins about two thirds to the top.

Bake at 350°F until the cake is firm, about 45 or 50 minutes for a bundt cake, 40 minutes for the 9" cakes, or about 20 minutes for cup cakes. A toothpick stuck in which comes out clean is a good test for doneness. Allow to cool before taking out of the pan.

Squeeze the juice from one orange, and mix with the confectioner's sugar. Add the vanilla, and mix well with a wooden spoon. Pour this over the cake after the cake has cooled, at room temperature. Decorate when it is still wet, with chocolate shavings, sprinkles, chopped nuts, chocolate chips, or candy. Serve immediately, or save for the next few days.



John Griffin is a 1975 graduate of the Culinary Institute of America and is a Certified Executive Chef, Certified Executive Pastry Chef and accredited with the American Culinary Federation

His professional background includes District Manager, Maines Food Service, District Executive Chef, The Wood Company, Allentown, PA; Pastry Chef, Deising's Bakery, Kingston; Owner, Griffin's Bakery, Tivoli, NY; Chef, La Rive Restaurant, Catskill, NY; Chef, Salem Cross Inn, W. Brookfield, MA, Sous Chef, L'Hostellerie Bressane, Hillsdale, NY

John Griffin is currently an associate member of the American Culinary Federation, Capital District / Central NY chapter and Ginsberg's Foods Culinary Specialist.