

Chocolate Grand Marnier Decadence Cake

Author: Phillis Carey cooking class



1 pound semisweet chocolate, chopped
10 tablespoons unsalted butter
2 tablespoons Grand Marnier
1 tablespoon brandy
1 tablespoon instant espresso powder
6 large egg yolks, room temp
3/4 cup sugar
1 cup heavy cream, whipped, lightly sweetened
Grand Marnier OR vanilla flavoring for the whipped cream

Serving Ideas: If you have leftovers, refrigerate them after one day, but allow it to come back to room temp before serving.

Categories: Desserts

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 508 Calories; 37g Fat (62.4% calories from fat); 4g Protein; 46g Carbohydrate; 0g Dietary Fiber; 191mg Cholesterol; 20mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 7 Fat; 3 Other Carbohydrates.

*Carolyn T's
Cookbook*

Servings: 10

Notes: Can be cut into very small wedges and could serve 20 people. If you don't have espresso powder, dissolve instant coffee granules in about a teaspoon of water. Or, make a very, very small amount of real espresso - no more than 2 tablespoons. The coffee flavor is an important element in the cake, although you don't taste it specifically. You may add about a T. of Grand Marnier to the whipped cream if you'd like more of the orange flavor.

1. Preheat oven to 350. Butter & flour a 9-inch springform pan. Be sure you know exactly what size your springform is - if it's 9 1/2 inches, cake will bake in less time. Narrower, will take longer. Stir chocolate and butter in a heavy large saucepan over low heat until melted and smooth. Alternately, melt slowly in Microwave.
2. Remove chocolate from heat and whisk in Grand Marnier, brandy and espresso. Cool to room temperature.
3. Beat eggs and sugar with mixer until tripled in volume, about 5 minutes. Fold 1/4 of beaten eggs into cooled chocolate to lighten, then fold chocolate into remaining egg mixture. transfer batter to prepared pan.
4. How long to bake this cake is critical. Overbaking will produce a dry, crumbly cake. NOT what you want. So, bake cake until tester inserted into center comes out with moist crumbs still attached, about 45 minutes. Start testing the cake at 40 minutes and increase by 2-3 minute increments until it reaches the right crumb. Cool cake in pan on a rack. Cake will sink as it cools. When hot out of the oven, run knife around outside edge of pan to loosen cake. Once cool, release pan sides and transfer cake to a platter. Cake can be made to this point one day ahead. Cover and let stand at room temperature. Cut cake into wedges and serve with whipped cream. Garnish with fresh raspberries, if desired.