

## RECIPE



RECIPE TITLE

**Drip cakes**

FOR

1 Drip cake

FROM THE FEATURE

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CONTRIBUTOR

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N°29

### INGREDIENTS

#### For the base:

Sugar	230g
Flour	215g
Baking powder	1 tsp
Baking soda	1 tsp
Cocoa powder	75g
Vegetable oil	60ml
Yoghurt	185g
Water	170ml
Eggs	2

### STEPS

1. Combine all dry ingredients in a bowl.
2. Then blend all liquid ingredients in a second, larger bowl.
3. Add the dry ingredients to the liquid ones and mix well until a homogenous mass has formed.
4. Divide the dough evenly between three greased baking moulds (~5.5" / 14cm in diameter) and bake at 160°C (320°F) for 20 to 25 minutes.
5. Then cool down thoroughly by refrigerating for 4 to 5 hours.
6. While the cakes are in the oven, it's time to start on the frosting.



CONT.

### Raspberry cream cheese frosting:

Butter (at room temperature)	180g
Icing sugar	125g
Cream cheese	260g
Fresh raspberries (strained)	around 50g

1. Combine butter and icing sugar and beat the mixture using your blender's highest setting until white and fluffy.
2. Carefully fold in the cream cheese and then the raspberries until just combined.
3. Make sure not to blend the mixture for too long and put the frosting in the fridge to set.
4. Keep refrigerated until the base has fully cooled.
5. Tip: If the frosting is too runny it may help to add an extra 20g to 30g of butter at room temperature.
6. Blend well and refrigerate to make the frosting more spreadable.
7. If on the other hand the frosting is too thick by the time the base has cooled, you may carefully heat the mass in a microwave oven to reach the desired texture.



CONT.

Assembly: Once the base cakes have cooled down thoroughly, take the first one and spread it with an even layer of raspberry cream cheese frosting and add a selection of berries or other fruits to taste.

1. Place the second base cake on top and push down gently.
2. Then spread the second cake with frosting and add fruits as desired.
3. Place the third cake on top to cover. Next, spread raspberry cream cheese frosting all over the cake until it is fully covered from all sides and on top.
4. Refrigerate for 30 minutes.
5. Add another 1 or 2 layers of frosting depending on how thoroughly covered you would like the cake to be.
6. Refrigerate for another 30 to 45 minutes to cool for the application of the chocolate drip.



CONT.

### Chocolate drip:

Whipping cream	125ml
Chocolate	125g (50%+ cocoa content)

1. Heat the cream in a small pot and bring it to a short boil.
2. Chop the chocolate and transfer the pieces into a bowl.
3. Pour the hot cream onto the chocolate and stir until all the pieces have melted.
4. Set aside until it has cooled down to room temperature.
5. Now pour the liquid chocolate drip onto the cold cake and spread it up to the edge of the top so as to make it run down the sides.
6. The secret is to pour the room-tempered ganache onto a cold cake so the glazing will cool while running down the sides and set, thus, creating the drip effect.
7. Top the cake with decorative items of your choice like seasonal fruit, macarons or edible flowers.
8. Tip: If the chocolate doesn't fully dissolve by stirring it in hot cream, consider setting the bowl over a water bath to melt it thoroughly.

Bon appétit!