

A SENSE OF SPAIN[®]

RECIPE



Mona de Pascua de Chocolate (Chocolate Easter Cake)

SERVINGS: 4

Ingredients

2 c. all-purpose flour
2 c. sugar
1 t. cinnamon
1/2 t. salt
1 3/4 c. unsalted butter, divided
1/4 c. unsweetened cocoa powder
1 c. water
1/2 c. sour cream
2 large eggs
1 t. baking soda
1 t. vanilla extract
6-oz. semi-sweet chocolate chips
1/2 c. half-and-half
2-1/2 c. sifted confectioners' sugar
Easter candy for decoration

Directions

1. Preheat oven to 350 degrees.
2. Sift together flour, sugar, cinnamon, and salt.
3. In a small saucepan combine 1 c. butter, cocoa powder, and water over low heat, stirring frequently, and cook until mixture is melted and smooth. Remove from heat.
4. In the bowl of a stand mixer, combine sour cream, eggs, baking soda, and vanilla and beat until smooth. Add melted chocolate mixture and mix until combined.
5. Add dry ingredients to the bowl and continue mixing until blended.
6. Coat 3 (9-inch) round cakepans with shortening and lightly flour the pans; divide cake batter evenly into pans.
7. Bake for 20–23 minutes, until a toothpick inserted in the middle comes out free of crumbs.
8. Cool cakes in pans on a rack 10 minutes; turn out onto racks and cool completely.
9. While cakes cool, make frosting: Combine the chocolate chips, half-and-half, and remaining 3/4 c. butter in a heavy saucepan. Cook over medium heat, stirring constantly, until chocolate melts. Remove from heat.
10. Gradually sift in the confectioners' sugar, stirring well.
11. Set the saucepan in a large bowl filled with ice and beat at low speed with an electric mixer until frosting begins to lose its gloss and holds its shape. If necessary, add a half-teaspoon of half-and-half to achieve perfect spreading consistency.
12. Spread chocolate frosting between each layer and over the top and sides of the cake.
13. Decorate the cake with Easter candy.

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