

Chocolate cake in the shape of a Church bell

Ingredients:

Biscuit: 125 gr of white sugar
100 gr of butter -softened
100 gr of flour
6 eggs
Apricot gelee

Icing: 250 gr of dark chocolate
175 gr of icing sugar
6 to 8 teaspoons of water
50 gr butter

Separate the white from the yolks. Mix in a bowl the yolks together with the sugar to obtain a creamy mixture. Add the softened butter and mix well for 15mn. Use a mixer to beat the egg whites and bring them to a firm texture. Add the flour to the yolks and sugar mixture then incorporate delicately the egg whites with a wooden spoon. Make sure to gently fold them in so that you do not loose the texture.

Put in a round cake mould, make sure you have put baking paper first and put in the oven at 160 degrees for 30 to 35 mn.

Leave it to cool on a rack.

Once cooled down, cut the cake horizontally and spread a good coat of your Apricot gelee. Put the top back on.

Icing: Break the chocolate in pieces and put in in a bowl together with the butter and the water. Let it melt over a pan of simmering water (Bain-marie) or put in the microwave to melt.

Mix well to obtain a smooth mixture. Add the icing sugar through a sieve. This icing has to be runny but not liquid, add a few drops of water if necessary.

Pour onto the cake and smooth out with a metal spatula or a knife that you will need to dip into hot water frequently. Leave it to cool completely down.

Lastly cut out a church bell shape on paper. Put it delicately on the cake then sprinkle icing sugar all around using a sieve. Very carefully take the paper off and you will have the shape of a church bell on your cake.