



welcomes you to

Sweetheart Chocolate Cake Workshop

with Pastry Chef Katie Rosenhouse

Heart-Shaped Chocolate Cake

Yield: One (single layer) 9-inch cake

Ingredients:

For the cake:

2 large eggs

½ cup buttermilk or whole milk

½ cup vegetable oil

1 ½ cups granulated sugar

1 ⅓ cups all-purpose flour

½ cup unsweetened cocoa powder

1 ¼ tsp. baking soda

1 tsp. kosher salt

⅔ cup warm water or coffee

For the buttercream:

¾ cup unsalted butter, at room temperature

3 ½ cups confectioners' sugar

¼ tsp. kosher salt

2 tsp. vanilla bean paste or vanilla extract

5 Tbsp. heavy cream or whole milk, divided

1 Tbsp. unsweetened cocoa powder

Gel food coloring, as desired

Metallic dragees, as desired

For the chocolate ganache glaze:

½ cup heavy cream

5 oz. dark chocolate

2-3 Tbsp. vegetable oil

Pinch of kosher salt

Procedure:

1. Preheat oven to 350°F.
2. Spray and line a heart-shaped cake pan with parchment paper; set aside.
3. In a medium bowl, whisk to combine eggs, buttermilk, oil, and sugar until smooth.
4. Add flour, cocoa, baking soda, and salt; whisk until smooth.
5. Whisk in warm water to combine.
6. Pour into cake pan and bake for 35-40 minutes or until a wooden pick inserted comes out with a few fudgy bits.
7. Transfer to a wire rack to cool for 15 minutes, then flip onto rack and cool completely. Chill or freeze at least 30 minutes.
8. Prepare the buttercream: Beat to combine butter, confectioners' sugar, salt, and vanilla.
9. Add 3 Tbsp. cream or milk and beat until smooth and fluffy, adding an additional splash if needed.
10. Portion ⅓ of the buttercream into a separate bowl. Add cocoa powder and remaining milk and mix until smooth.
11. Color remaining buttercream as desired, including some green for leaves.
12. Coat chilled cake evenly and smoothly with chocolate buttercream. Chill until firm.
13. In the meantime, transfer tinted buttercreams to piping bags with floral decorating tips, and the green buttercream to a piping bag with a leaf tip.
14. Prepare the glaze: Heat heavy cream in a small pot to a simmer. Remove from heat and whisk in chocolate until melted.
15. Add oil and salt; whisk until smooth.
16. Place chilled cake on a wire rack set over a parchment-lined baking sheet and pour glaze over to coat. Chill until set.
17. Decorate chilled cake with buttercream flowers, and garnish with metallic dragees if desired.

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