

Betty's Mocha Truffle Cake



Uploaded on Oct 17, 2011

In this video, Betty demonstrates how to make Mocha Truffle Cake. This is my version of the cake that we had for dessert at 815 Prime Restaurant in Midway, Kentucky.

Ingredients:

- 1 tablespoon melted butter
- 1 tablespoon unsweetened cocoa powder
- 6 tablespoons butter, cut into ½-inch slices
- 6 oz. semisweet chocolate chips (1 cup)
- 3 oz. half-and-half (half milk, half cream)
- 5 oz. egg substitute
- 1/3 cup sugar (heaping)
- 1/3 cup all-purpose flour
- 1 tablespoon coffee granules or instant coffee
- vanilla ice cream, for topping

Spread 1 tablespoon of melted butter in 6 oven-proof baking cups. Sprinkle with 1 tablespoon cocoa powder, swirling to coat the bottom and a little of the sides. Set aside. Place 6 tablespoons butter and 6 oz. semisweet chocolate chips in the top of a double boiler over boiling water. Stir continually until butter and chocolate are melted. Turn off heat and slowly whisk in 3 ounces half-and-half. Remove from stove and set aside. In a large mixing bowl, combine 5 oz. egg substitute with a heaping 1/3 cup sugar. Beat at medium speed of an electric mixer for about 5 minutes, until slightly thickened. Add prepared chocolate cream, 1/3 cup flour, and 1 tablespoon coffee granules, beating until blended. Spoon batter equally into 6 prepared baking cups. Bake at 450 degrees (F) for about 15 to 17 minutes. The edges should be springy, but the center will be soft. While still hot, place a scoop of vanilla ice cream on top and serve immediately. Heavenly! We really love this one! I hope you enjoy it, too! --Betty