

## **SPELT COCOA CAKE**

Based on a recipe from Aleksandra Crapanzano's book "Gâteau", I give you some options for variations on the recipe.

Yields ~ 1310 g (5 1/2 cups) batter. Makes one 9x5 loaf or approximately 21 "muffin" size tea cakes or approximately 36 "mini-muffin" size tea cakes. I love baking small cakes in silicone flexi molds - no need to butter/flour them.

PLEASE NOTE: while a 9x5 loaf pan is recommended, my experience with this batter has shown me that less batter is better. I suggest separating out 2/3 cup of batter before filling your loaf pan. Bake that smaller amount in a separate buttered ramekin or individual 3" cake pan.

You can halve the recipe and bake it in a 8 x 4 loaf pan.

NOTE: this makes a generous amount of batter - I found it easier to work with in my 6 quart mixer as opposed to a 5 quart.

- 150 g / 2/3 cup unsalted butter at room temperature plus a little for buttering the pan
- 290 g / scant 1 1/2 cups brown sugar (light or dark or a mix of both!)
- 28 g / 2 tablespoons granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs at room temperature
- 200 g / 1 2/3 cup spelt flour (OPT: 100 g spelt, 40 g medium rye and 60 g whole wheat pastry flour)
- 100 g / one cup almond flour (OPT: substitute with a different nut flour, e.g. pistachio or hazelnut)
- 85 g / 3/4 cup plus 1 1/2 tablespoons Dutch process cocoa powder (plus a little extra for dusting the pan)
- 1 1/2 teaspoon baking soda
- 1/2 teaspoon fine salt
- 175 g / 2/3 cup plus one tablespoon Greek yogurt or *crème fraîche* (OPT: full fat buttermilk or sour cream)

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## *the french tarte*

the sweet taste of france

- 180 g / 3/4 cup espresso, still warm (I mix 2 teaspoons espresso powder in 3/4 cup hot water)
1. Heat the oven to 350°F. If using a loaf pan, line with parchment, butter the parchment and dust with cocoa powder. If using silicone molds, place them on a grid set into a half sheet pan (no other prep needed).
  2. Whisk dry ingredients together in a separate medium bowl.
  3. In the bowl of a stand mixer fitted with the paddle, cream butter, brown and white sugars until light and fluffy, 5-6 minutes.
  4. Add vanilla and the eggs, one at a time, until incorporated, scraping down the bowl after each addition.
  5. Blend half of the dry ingredients into the batter, fold in half the yogurt and repeat.
  6. Blend in the espresso on low until smooth and creamy.
  7. Pour batter into the prepared loaf pan or pipe equally into chosen flexi-molds.  
NOTE: it's easier to pipe into small wells than to attempt to portion with a spoon or scoop - much less messy!
  8. Bake 50-60 minutes for a loaf or about 25 minutes for small cakes - look for the tops to appear dry with a few cracks visible. A tester inserted into center should come out dry.
  9. Let cake(s) cool about 10 minutes before un-molding then cool fully on wire racks.

Once cooled, top with ganache if desired. Serve as is or with a dollop of lightly whipped cream or a scoop of vanilla ice cream.

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