



Chocolate Truffle Cake Supreme

Servings: 12

Prep Time: 21min + Refrigeration

Cook Time: 18min

Ingredients

- 1-1/4 cups unsalted butter (2-1/2 sticks)
- 3/4 cup HERSHEY'S Cocoa
- 1 cup sugar plus 1 tablespoon , divided
- 1 tablespoon all-purpose flour
- 2 teaspoons vanilla extract
- 4 eggs , separated
- 1 cup whipping cream (1/2 pt.) cold
- Chocolate curls (optional)

Directions

1. Heat oven to 215°C. Grease bottom of 20cm spring form pan.
2. Melt butter in medium saucepan over low heat. Add cocoa and 1 cup sugar, stirring until well blended. Remove from heat; cool slightly. Stir in flour and vanilla. Add egg yolks, one at a time, beating well after each addition.
3. Beat egg whites with remaining 1 tablespoon sugar in medium bowl until soft peaks form; gradually fold into chocolate mixture. Spoon batter into prepared pan.
4. Bake 16 to 18 minutes or until edges are firm (center will be soft). Cool completely on wire rack (cake will sink slightly in center as it cools). Remove side of pan. Refrigerate cake at least 6 hours.
5. Beat whipping cream in small bowl until soft peaks form; spread over top of cake. Cut cake while cold, but let stand at room temperature 10 to 15 minutes before serving. Garnish with chocolate curls, if desired. Makes 12 servings.