



Chocolate Cake with Praline Topping

Recipe By Elizabeth Kurtz



Cook & Prep: 🕒 4.5 h

Serving: 🍳 12

Contains: 🌿🍌🍌🍌

- Preference: **Parve**
- Difficulty: **Medium**
- Occasion: **Shabbat**
- Diet: **Vegetarian, Pescetarian**
- Source: **Aish.com**

A rich and delectable chocolate indulgence.

Ingredients (20)

Cake

- ☐ **1/2 cup (1 stick)** margarine, cut into 1/2-inch cubes, room temperature
- ☐ **1/4 cup** [Gefen Cocoa Powder](#)
- ☐ **1/2 cup** boiling water
- ☐ **1 cup** flour
- ☐ **1 cup** sugar
- ☐ **1/2 teaspoon** baking soda
- ☐ **1/4 teaspoon** coarse kosher salt
- ☐ **1/4 cup** [Gefen Soy Milk](#)
- ☐ **1/2 tablespoon** white vinegar

- ☐ **1** large egg
- ☐ **1/2 teaspoon** [Gefen Vanilla Extract](#)

Ganache

- ☐ **1 cup** [Glicks Semisweet Chocolate Chips](#)
- ☐ **3 tablespoons** parve whipping cream
- ☐ **2 tablespoons (1/4 stick)** margarine, cut into 1/2-inch cubes

Praline

- ☐ **3/4 cup (packed)** dark brown sugar
- ☐ **1/4 cup** parve whipping cream
- ☐ **3 tablespoons** margarine
- ☐ **3/4 cup** powdered sugar
- ☐ **1 teaspoon** [Gefen Vanilla Extract](#)
- ☐ **1 cup** pecans, toasted, chopped

Start Cooking

Cake

- 1 Preheat oven to 350 degrees Fahrenheit. Spray nine-inch cake pan with nonstick spray. Line with Gefen Easy Baking Parchment Paper. Spray parchment. Dust with flour, tapping out any excess.
- 2 Place margarine and cocoa powder in medium bowl. Pour boiling water over; stir. Let stand two minutes; whisk until blended.
- 3 Whisk flour, sugar, baking soda, and coarse salt in another medium bowl.
- 4 Whisk soy milk, vinegar, egg, and vanilla in large bowl.
- 5 Gradually whisk cocoa mixture into soy milk mixture; whisk until smooth. Add flour mixture in three additions, whisking to blend between additions (batter will be thin). Pour batter into prepared pan.
- 6 Bake cake until tester inserted into center comes out clean, about 30 minutes. Cool in pan 10 minutes. Run knife around pan edges to release cake. Invert onto rack; remove pan and parchment. Cool completely.

Ganache

- 1 Place chocolate and pareve cream in microwave-safe bowl. Heat in microwave in 15-second intervals, stirring occasionally, until melted and smooth. Stir in margarine. Let stand until spreadable, about 30 minutes.
- 2 Spread over top and sides of cake. Transfer cake to plate. Chill two hours and up to one day.

Praline Topping

- 1 Stir brown sugar, pareve whipping cream, and margarine in heavy large saucepan over medium-high heat until margarine melts. Boil one minute without stirring. Remove from heat; whisk in sugar and vanilla. Add pecans; stir just to incorporate.
- 2 Quickly pour praline over cake. Spread just to edges (topping sets quickly). Cover with cake dome. Store at room temperature.

Note: Can be made one day ahead.

About

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