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# **Chocolate Cake with Praline Topping**

Recipe By Elizabeth Kurtz



**Cook & Prep:** (3/4.5 h





• Preference: Parve

A rich and delectable chocolate indulgance.

• Difficulty: Medium Occasion: Shabbat · Diet: Vegetarian,

**Pescetarian** 

Source: Aish.com

## 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

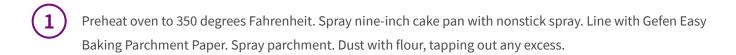
1/2 tablespoon white vinegar

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	1 large egg	
	1/2 teaspoon Gefen Vanilla Extract	
Ga	nache	
	1 cup Glicks Semisweet Chocolate Chips	
	3 tablespoons parve whipping cream	
	2 tablespoons (1/4 stick) margarine, cut into 1/2-incl	h cubes
Pra	aline	
	3/4 cup (packed) dark brown sugar	
	<b>1/4 cup</b> parve whipping cream	
	3 tablespoons margarine	
	<b>3/4 cup</b> powdered sugar	
	1 teaspoon Gefen Vanilla Extract	
	1 cup pecans, toasted, chopped	

**Start Cooking** 

Cake

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- 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.
- 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.
- 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

- 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**

- 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.
- Quickly pour praline over cake. Spread just to edges (topping sets quickly). Cover with cake dome. Store at room temperature.

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**Note:** Can be made one day ahead.

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