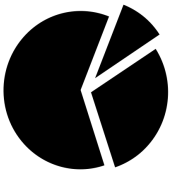
# Chocolate Sheet Cake

LEVEL: INTERMEDIATE

3-4 HOURS + CHILLING



SERVES: 10-15

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## Ingredients

**Chocolate Sheet Cake**
340g Unsalted Butter
340g Brewed Coffee
85g Cocoa Powder
170g Dark Chocolate
430g Light Brown Sugar
6 Large Eggs + 3 Large Egg Yolks (Cold)
255g Plain Flour
1 Tbsp Baking Soda
½ Tsp Salt
Chocolate Chips

**Brown Sugar Ganache**
200g Dark Chocolate
25g Unsalted Butter
35g Light Brown Sugar
200g Double Cream
75g Sour Cream

**Chocolate Swiss Meringue Buttercream**
200g Egg Whites
375g Sugar
500g Unsalted Butter, Soft & Room Temperature
6g Salt

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1 Tsp Vanilla Bean Paste or 1 Fresh Vanilla Pod
200g Melted Dark Chocolate

**Chocolate Drip**
100g Dark Chocolate
60g Unsalted Butter

## Equipment

Stand Mixer
Hand Whisk
Sieve
Spatula
Offset Spatula
9x13” Cake Tin
Wire Cooling Rack
Piping Bag
1M Star Tip Nozzle
Medium Saucepan
Mixing Bowls
Digital Thermometer
Serrated Knife
Cake Board for a 9x13” Cake (Roughly 10x14”)

## Method

## Chocolate Cake

1. Preheat the oven to 175C/345F. Into a large bowl, add the butter, and pour over the hot coffee.

    - **340g Unsalted Butter**
    - **340g Brewed Coffee**

2. Whisk the mixture together until the butter has completely melted. If the coffee is a little cool, then just pop the bowl over a pan of gently simmering water until melted.


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3. Once melted, add in the chocolate and cocoa powder and whisk the mixture together. Again, you want to whisk this until the chocolate has completely melted. If it needs a little heating, just pop it over a pan of simmering water.

    - **85g Cocoa Powder**
    - **170g Dark Chocolate**

4. Add in the sugar and whisk until there are no more lumps of sugar.

    - **430g Light Brown Sugar**

5. Add in the cold eggs and whisk to combine.

    - **6 Large Eggs + 3 Large Egg Yolks (Cold)**

6. Finally, sift in the flour, salt & baking soda. Gently whisk the mixture together until there are no more dry parts of flour.

    - **255g Plain Flour**
    - **1 Tbsp Baking Soda**
    - **½ Tsp Salt**

7. Take a 9x13" rectangle cake pan. Lightly spray it with a cake release spray. Place a sheet of parchment paper on the bottom of the tin. If you are not using cake release spray, coat the base with soft butter, place the sheet of parchment down. Then grease the edges with butter and dust them with cocoa powder.

8. Pour the cake batter into the tin.

9. Take a handful of chocolate chips and dust them lightly in flour. Shake off any excess flour then sprinkle them on top of the cake.

    - **Chocolate Chips**

10. Place the cake into the oven and bake for around 40-45m, or until a skewer comes out clean from the centre. It may take longer - every oven is different so keep an eye on it.

11. Once baked, let it cool in the tion for 5m, then carefully place a wire rack on top of the tin.


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12. Take a tea towel, and hold the wire rack against the top of the tray. Very carefully flip the tray over, then slowly lift the cake pan so that the cake releases onto the wire rack.

13. Allow it to cool for 5 minutes, then wrap the cake tightly in cling film and refrigerate the cake for 4-6 hours. This is optional but helps to keep the cake moist.

## Brown Sugar Ganache

1. Add the chocolate into a medium bowl, then place it over a pan of gently simmering water. Stir until it is completely melted.

    - **200g Dark Chocolate**

2. Set that to one side to stay warm, while you add the cream, sugar and butter to a saucepan. Place it on a medium low heat, stirring constantly until the butter has melted and the sugar has dissolved into the cream. Make sure the cream is not boiling - just hot.

    - **25g Unsalted Butter**
    - **35g Light Brown Sugar**
    - **200g Double Cream**

3. Slowly pour the cream into the chocolate in three additions.

4. With your spatula, stir the cream into the chocolate, stirring from the centre of the bowl in very tight circular motions. This is an important technique in order to properly emulsify the ganache (Although if you do have one, you can use a hand blender to blend the cream and chocolate together until smooth).

5. Once you have added all the cream, fold the sour cream into the ganache.

    - **75g Sour Cream**

6. Set the mixture to one side (cover the surface directly with cling film), until it has set into a spreadable frosting consistency. Roughly 2-3 hours at room temperature, but it may take more/less depending on your environment.

7. Once the ganache has set up and the cake has cooled. Use a sharp serrated knife to carefully slice the cake in half horizontally. This can be a little tough to do evenly as it is


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a large cake, but if you have a cake leveller, that makes things a lot easier! At this point it is worth placing the cake on a cake board so it is easy to maneuver.

8. Use a palette knife to evenly spread the frosting onto one layer of the cake.

9. Carefully sandwich the second layer of cake on top.

10. Place the cake in the fridge while you make the buttercream.

## Chocolate Swiss Meringue Buttercream

1. Into a large metal bowl, or the bowl of a stand mixer, add the egg whites, sugar, vanilla and salt.

    - **200g Egg Whites**
    - **375g Sugar**
    - **6g Salt**
    - **1 Tsp Vanilla Bean Paste or 1 Fresh Vanilla Pod**

2. Place the bowl of a pan of gently simmering water. Whisk the mixture constantly until the sugar has dissolved and it reached a temperature of around 65C/149F on a digital thermometer.

3. Once at temperature, remove it from the heat and place it onto a stand mixer. Attach the whisk and whisk for 5-7 minutes, or until the bowl feels completely cool to the touch.  As this is mixing, melt your chocolate. You want to ensure it is warm when you add it in, but not too hot, so by starting it now, it should be at a good temperature when you are ready to use it.

    - **200g Dark Chocolate, Melted**

4. With the mixer still on a medium speed, slowly add in the soft butter, one piece at a time. As long as the butter is soft, you should be able to add it in relatively quickly. Wait about 10s in between each addition.

    - **500g Unsalted Butter, Soft & Room Temperature**

5. Initially it will look quite soupy, then it may begin to look curdled, but don't panic - this is normal.


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6. Once you have added all the butter, keep whisking for a further 3-4 minutes until the buttercream is completely smooth.

7. Next, pour in the melted chocolate. Keep whisking (you may need to scrape down the sides to fully incorporate all the chocolate) until you have a smooth chocolate buttercream.

## Assembly Part 1

1. Remove the chilled cake from the fridge and place a heaped scoop of chocolate buttercream on top.

2. With an offset spatula, spread the buttercream as evenly as possible around the entire cake. Don't worry too much about perfectly sharp edges or making sure it is completely smooth, we are just adding a rough crumb coat.

3. Add enough buttercream and keep smoothing it out until you have a relatively even crumb coat. Lift the cake into the fridge for 30m to chill.

4. After 30m, remove the cake from the fridge and add a second layer of buttercream, this time slightly thicker. Again, use an offset spatula to spread the buttercream out as evenly as possible but don't panic too much about perfectly smooth edges. Just use your palette knife & cake scraper to get it as sharp as you want. If you find you are struggling to get a sharp finish on the top, simply place the cake in the freezer for 15, when it still has a build out of buttercream around the top, then use a sharp knife to slice off any excess (you will see this in the Tier 3 lemon sheet cake video)

5. Lift the cake and place it in the fridge while you make the chocolate drip.

## Chocolate Drip

1. Into a medium bowl, add the chocolate & unsalted butter.

    - **100g Dark Chocolate**
    - **60g Unsalted Butter**

2. Place the bowl over a pan of very gently simmering water and stir it until it has completely melted.


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3. Remove the bowl from the heat and let it cool, gently stirring occasionally until it has cooled to around 30-32C (86F-89F) on a digital thermometer.

## Final Assembly

1. Once the drip is at temperature, remove the cake from the fridge.

2. Add the drip into a piping bag or using a spoon, carefully drip the chocolate over the edge of the cake.

3. Next, take the remaining buttercream and add it into a piping bag fitted with a 1M star tip nozzle.

4. Applying even pressure, start at the top of the cake, and pipe and even shell border, covering the parts of the cake where the top of the drip can be seen. The key to getting an even border, is just to apply even pressure, squeeze a dollop of the buttercream, stop piping, then drag the piping bag towards you.

5. Once you have covered the top, repeat the piping along the bottom of the cake.

6. Then at this point, you can decorate the centre of the cake any way you want! I chose to fill the centre with chocolate curls, but you could add candles or sprinkles...whatever you fancy!

7. Allow the cake to come to room temperature for at least an hour before serving so the ganache can warm up.


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