



# Chocolate filled New Year's cake

20'  
Hands on

60'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Method

- Preheat the oven to 170°C (338°F) set to fan.
- Butter and flour a 25 cm [springform pan](#).
- In a mixer's bowl, add the butter with the sugar, and beat them with the whisk attachment at high speed for 4-5 minutes, until the mixture becomes fluffy.
- Add the eggs one by one and then, pour the milk and vanilla extract.
- In a [bowl](#), mix the flour with the baking powder, orange zest, and salt.
- Lower the mixer's speed, and add the flour mixture slowly.
- Mix until the flour is incorporated into your mixture.
- Then, divide the mixture into three even parts and in one of them, add the cocoa powder, the finely chopped couverture, pistachios, and cranberries.
- Mix well with a spatula until they homogenize.
- Pour half of the white mixture into the springform pan, spread it on the whole surface, and make it 2 cm high all around the pan's sides. On top of that, pour the mixture with the filling, spread it evenly, and finally pour the remaining white mixture.
- Add the lucky charm (gold coin)!
- Bake in the oven for 50-60 minutes.
- Remove and set aside to cool.
- [Serve](#) with the icing sugar.

## Ingredients

For the New Year's cake

- 250 g butter, cow's milk, at room temperature
- 250 g granulated sugar
- 5 eggs
- 150 g milk
- 1 teaspoon(s) [vanilla extract](#)
- 500 g all-purpose flour
- 1 tablespoon(s) baking powder
- orange zest, of 1 orange
- salt

For the filling

- 50 g cocoa powder
- 200 g chocolate couverture, finely chopped
- 50 g pistachios
- 50 g cranberries

To serve

- icing sugar

## Διατροφικός πίνακας

Nutrition information per portion

680 Calories (kcal)	34.0 Total Fat (g)	19.0 Saturated Fat (g)	77.0 Total Carbs (g)
34%	49%	95%	30%
39.0 Sugars (g)	13.0 Protein (g)	4.6 Fibre (g)	0.52 Sodium (g)
43%	26%	18%	9%