



# Chocolate and vanilla pound cake

20'

Hands on

60'

Cook Time

8-10

Portion(s)

2

Difficulty



## Method

### For the sponge cake

- Preheat oven to 180\* C (350\* F) Fan.
- In a mixer's bowl, add the eggs, sugar, vanilla extract and salt.
- Beat thoroughly until mixture becomes fluffy.
- Remove mixer's bowl from stand, add the flour and gently fold with a spatula.
- Grease a 20x30 cm baking pan with butter and line with parchment paper.
- Add the mixture and bake for 10-12 minutes.
- When ready, remove from oven, allow to cool and cover with a kitchen towel.

### For the chocolate cake

- Preheat oven to 160\* C (320\* F) Fan.
- In a mixer's bowl, add the butter cut into small cubes and sugar. Beat until the mixture becomes fluffy.
- Lower mixer's speed, add the eggs one at a time, waiting for each addition to become completely incorporated before adding the next. Beat until all of the ingredients are completely combined.
- Remove mixer's bowl from stand, mix well with a spatula. Add the orange zest, vanilla extract and boiling water. Mix and set aside.
- In a bowl, add the flour, cocoa powder and finely chopped couverture. Mix.
- Transfer mixture to mixer's bowl with the butter and eggs. Add the salt and beat until completely combined.
- Grease a 10x30 cm baking pan with butter and dust with cocoa powder. Add half of the cake batter.
- Spread strawberry jam over the sponge cake and roll. Transfer to baking pan, press down on the cake roll and cover with remaining cake batter.
- Bake for 40-50 minutes, on a high oven rack.

### For the buttercream

## Ingredients

### For sponge cake

- 3 eggs, at room temperature
- 50 g granulated sugar
- 1 teaspoon vanilla extract
- pinch of salt
- 50 g self-rising flour
- 200 g strawberry jam

### For chocolate cake

- 250 g butter, at room temperature
- 250 g granulated sugar
- 5 eggs, medium, at room temperature
- grated zest of 1 orange
- 1 teaspoon vanilla extract
- 100 g boiling water
- 200 g all-purpose flour
- 70 g cocoa powder 65%
- 10 g dark chocolate couverture
- pinch of salt

### For butter cream

- 125 g butter, at room temperature
- 250 g icing sugar

### To serve

- chocolate decorations
- berries
- strawberries
- cocoa powder
- icing sugar

## Διατροφικός πίνακας

### Nutrition information per portion

794 Calories (kcal)	41.0 Total Fat (g)	24.0 Saturated Fat (g)	94.0 Total Carbs (g)
40%	59%	120 %	36%

- Beat the butter and icing sugar in a mixer, starting off with a low speed and gradually increasing speed until mixture is light and fluffy.

To serve

- Remove cake from baking pan and spread buttercream all over the surface of the cake.
- Decorate with chocolate decorations, berries, strawberries, mint, cocoa powder and icing sugar.

