Syrup cake with chocolate chips – Mirmigato

20'	**30'**	**10-12**	**2**
Hands on	Cook Time	Portion(s)	Difficulty

Ingredients

For the syrup

- 600 g water
- 800 g granulated sugar
- orange peels, of 1 orange

For the cake

- 200 g butter, at room temperature
- 300 g granulated sugar
- 1 teaspoon(s) vanilla extract
- 300 g all-purpose flour
- 6 eggs, medium
- 80 g chocolate sprinkles
- 1 tablespoon(s) baking powder
- 1 pinch salt
- butter, for the baking pan

For the chocolate glaze

- 125 g butter
- 150 g granulated sugar
- 50 g cocoa powder
- 30 g corn starch
- 200 g water
- 100 g milk

To serve

- 50 g ground coconut

Method

For the syrup

- In a **pot** add the water, the sugar, the orange peels, and transfer over high heat.
- Let it come to a boil until the sugar melts.
- Remove and let it cool well.

For the cake

- Preheat the oven to 180⁰ C (350⁰ F) set to fan.
- In a mixer's bowl add the butter, the sugar, the vanilla, and beat with the paddle attachment at high speed, for 4-5 minutes, until fluffy.
- Add 2 tablespoons of the flour, the eggs one by one, and beat at low speed. Wait for each one to be incorporated before adding the next.
- In a bowl add the rest of the flour, the chocolate sprinkles, salt, and mix.
- Transfer the dry ingredients to the mixer's bowl and beat for 10 seconds at medium-low speed.
- Transfer the mixture to a buttered **32x25 cm baking pan** and bake for 25-30 minutes.
- Remove and -right away- pour the cold syrup over the cake with a ladle. Set aside until the syrup is absorbed and the cake is cool.

For the chocolate glaze

- Place a saucepan over medium heat and add the butter. Leave it on heat until it melts.
- In a bowl add the cocoa powder, the sugar, the corn starch, the water, the milk, and mix well with a hand whisk until the cocoa powder is dissolved.
- Transfer the mixture from the bowl to the saucepan with the butter and mix well until the mixture binds together.
- Spread it over the cold cake, sprinkle with the coconut, and let it sit at room temperature until the glaze is cold and stabilized.
- Cut into portions and serve.

Διατροφικός πίνακας

Nutrition information per portion

872 Calories (kcal)	35.0 Total Fat (g)	21.0 Saturated Fat (g)	130.0 Total Carbs (g)
44%	50%	105%	50%

108.0 Sugars (g)	8.0 Protein (g)	4.1 Fibre (g)	0.42 Sodium (g)
120%	16%	16%	7%