



Sugar glass cake

30'
Hands on

2 hours'
Hands off

40'
Cook Time

10
Portion(s)

3
Difficulty



Method

For the cake layers

- Preheat the oven to 180°C (350* F) set to fan.
- Grease 3 [baking pans](#), 20 cm diameter. Sprinkle them with cocoa and line the bottom with parchment paper.
- Add the cocoa, coffee, yogurt, and vanilla to a bowl and mix with a spoon.
- In another bowl, mix the flour, soda, and salt.
- In a mixer with the whisk attachment, beat the butter and sugars on low speed until they are fluffy.
- Add the yolks and the eggs, one at a time, waiting for each one to be incorporated before adding the next.
- Continue beating and add the dry ingredients that you have to the bowl in 3 batches and the liquid ingredients in 2 batches (start and finish with the dry ingredients). Mix the last batch with a spatula.
- Divide the mixture into the baking pans and bake for 35-40 minutes.
- Remove the baking pans from the oven and set them on a [rack](#) for half an hour to cool.
- Turn the cakes out of the pan and set them on the rack to completely cool.

For the ganache

- Heat the heavy cream in a [pot](#) but don't let it come to the boil.
- Finely chop the chocolate and add it to a bowl. When the cream is heated, add it to the bowl with the chocolate. Allow 1 minute for the chocolate to soften and then mix with a spatula until the mixture is homogenized.
- Allow the ganache to cool. Set the cake layers on a stand and divide the ganache on them.

For the frosting

- In the mixer with the whisk attachment, beat the heavy cream and the icing sugar on medium speed until they turn into a thick whipped cream. Spread it on top of the cake.
- Refrigerate the cake until it cools.

For the caramel

- Line a [30x40 cm baking pan](#) with a silpat.
- Place all of the ingredients (except for the food coloring paste) in a pot and stir.
- Place the pot over heat and boil until the syrup's temperature reaches 150°C (300* F).
- Remove from the heat and allow it to cool a little (to reach 130°C / 265* F).
- Pour the caramel into the baking pan.
- Using a spoon, add the [food coloring paste](#) in various spots of the caramel and allow 20-30 minutes for the caramel to completely cool.
- Break the caramel in pieces and decorate the cake with them.

Tip

The dessert should be cold before removing it from the refrigerator and serve it because it will take time to decorate it with the caramel.

Ingredients

For the cake

- 60 g cocoa powder, + extra for the pans
- 160 g coffee, filter
- 130 g strained yogurt
- 1 tablespoon(s) [vanilla extract](#)
- 220 g all-purpose flour
- 3/4 teaspoon(s) baking soda
- 1/2 teaspoon(s) salt
- 140 g butter, + extra for the pans
- 260 g dark brown soft sugar
- 70 g granulated sugar
- 2 egg yolks
- 2 eggs

For the ganache

- 200 g heavy cream 35%
- 200 g chocolate couverture 65%, cocoa

For the frosting

- 100 g heavy cream 35%
- 1 tablespoon(s) icing sugar

For the caramel

- 250 g water
- 400 g granulated sugar
- 120 g glucose
- 1/4 teaspoon(s) [red food coloring paste](#)

Διατροφικός πίνακας

Nutrition information per portion

752 Calories (kcal)	30.0 Total Fat (g)	18.0 Saturated Fat (g)	109.0 Total Carbs (g)
38%	43%	90%	42%
93.0 Sugars (g)	9.0 Protein (g)	5.3 Fibre (g)	0.51 Sodium (g)
103%	18%	21%	9%