

# "THE #28"

## JAKE NERWINSKI

MOLTEN CHOCOLATE  
DATE CAKE

FRESH ST. MARKET



**COOKIN'**  
WITH THE 'CAPS



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**2017**  
EDITION



# "THE #28" MOLTEN CHOCOLATE DATE CAKE

## INGREDIENTS

### RASPBERRY COULIS

- 1½ cups fresh or frozen raspberries
- ½ cup sugar
- ½ cup water

### CAKE

- ½ cup cocoa
- 2 cups all-purpose flour
- 2 Tbsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 2 cups medjool dates, pitted
- 1 cup boiling water
- ½ cup butter
- ¾ cup white sugar
- 1 tsp vanilla extract
- 2 cups Belgian baking chocolate, chopped coarsely
- 2 large eggs

## DIRECTIONS

Preheat oven to 350°F. Use the convection bake feature on your oven for an even bake.

To make the Raspberry Coulis, combine the ingredients in a small saucepan over medium heat. Heat mixture until boiling, and then lower the heat to simmer and allow to reduce to approximately half the volume, approximately 10-15 minutes.

For the cake, mix flour, baking soda, baking powder, salt, and cocoa together. In a separate bowl, mix dates and boiling water together and let stand for 20 minutes. In a food processor or blender, purée until smooth.

Next, whip butter and sugar until creamy and pale in colour. Add eggs, vanilla, chocolate and date mixture to the butter mixture. In three stages, add flour contents until thoroughly combined.

Grease 4 medium ramekins and fill with cake mixture, approximately 1 inch below the rim. Place ramekins into a large casserole dish or roasting pan and pour approximately 3-4 cups of boiling water in around the ramekins. The water should be approximately 1 inch up the side of the ramekins.

Bake for 25 minutes or until a toothpick inserted into the middle comes out clean. Plate each cake and top with the cooled raspberry coulis.