

THE DOBERGE CAKE MOMMA & BROOKE ATTEMPTED TO MAKE ONCE IN BROOKLYN
CIRCA 2008

(note: Filling instructions on second page)

DOBERGE CAKE :

FOR THE CAKE

- 3 lg eggs; separated
- 1 1/2 c sugar
- 1 1/2 c cake flour
- 3/4 ts baking soda
- 3/4 ts salt
- 3/8 c unsweetened cocoa
- 3/8 c vegetable oil
- 1 c milk

Filling:

- 2 cups sugar
- 10 tablespoons cornstarch
- 2 teaspoons salt
- 1 quart milk
- 2 teaspoons vanilla
- 4 squares unsweetened chocolate,
chopped
- 2 whole eggs and 4 yolks, slightly beaten

FOR THE FROSTING

- 1 1/2 c water
- 1 c sugar
- 1/4 ts salt
- 1/4 c butter
- 1/2 c unsweetened cocoa
- 3/8 c cornstarch
- 1/2 c water

Instructions

For the Cake: Preheat oven to 350*
F. Line 2 - 8" round pans
with parchment or waxed paper.
Beat egg whites until frothy.
Gradually beat in 1/2 cup of sugar.
Beat egg whites until stiff.
Sift dry ingredients together. Make a
well in the flour mixture;
add vegetable oil and half of the
milk. Beat until well blended,
medium speed. Add remaining milk
and egg yolks. Beat until smooth.
Fold in the egg whites. Pour into
prepared pans. Bake for 30-35
minutes. Cool and slice each layer
in half, horizontally, to make
4 layers. Frost with Dobash frosting.

note Doberge is spelled incorrectly

For the Frosting: Combine first four
ingredients and bring to a
boil. Sift the cocoa and cornstarch
together to get the lumps out
and combine with the remaining 1/2
cup water. Add to the boiling
mixture. Bring to a boil again, cool
slightly, and then frost.
(Don't let it get too cool, or it will 'set'
in the pot!) This is
a nice frosting, it's very smooth, and
once it sets, you can't even
ding it up and make it ugly!

**y'all read that?
You can't even
DING IT UP AND
MAKE IT
UGLY !!!!!!!!!**

FILLING :

1. To make the filling, put milk and chocolate in a saucepan and heat until chocolate is melted.

In a bowl, combine sugar and flour.

Make a paste by adding hot milk chocolate by Tablespoons to the sugar and flour, then return to saucepan.

Stir over medium heat until thick.

Add 4 egg yolks all at once and stir rapidly to completely blend.

Cook 2 or 3 minutes more.

Remove from heat, and add butter, vanilla, and almond extract.

Cool and spread on cake, layering as you go.

Do not spread on top layer.