

Chocolate Cream Topped Chocolate Chiffon Cake

6 eggs separated
3/4 cup sugar for egg whites
6 ounces (approximately one cup) semi-sweet chocolate, either chocolate chips or disks or chopped chocolate
1 cup margarine
3/4 cup sugar for egg yolks
1 cup flour
3 tablespoons sweet red wine or orange juice
1 teaspoon baking powder
1/4 teaspoon salt

Directions:

Preheat oven to 350 F.

Separate your eggs and put the whites into mixer with 3/4 cup of sugar. Whip till whites are stiff and glossy and whisk beaters leave marks in the whites. Scoop out of mixer, put in separate bowl and set aside. In same mixer (no cleaning of bowl needed) put egg yolks and 3/4 cup of sugar and whip till fluffy. In a separate bowl, put chocolate and margarine and melt (I do it in the microwave. 1 minute, stir, 30 seconds, stir just until melted) stir till smooth and glossy. Put the chocolate mixture (just make sure it's not hot, check with a finger if luke it's fine) and pour into egg yolks and sugar. **DO NOT PUT FLOUR OR BAKING POWDER IN THERE** this is your topping mixture about to happen. I personally have made this error at least twice when absent minded and was seriously annoyed at myself, hence the warning. K. Whip egg yolk/chocolate mixture together. Remove one cup of mixture for topping. Set aside. Now add flour, baking powder, salt and sweet wine and combine. Add the 1/3 of the whipped egg whites mixture and pulsing the mixer on and off, almost like a food processor, just till combined. Scrape sides and bottom with a spatula and add rest of egg whites and pulse again and scrape again. It will be a mocha color. Pour into prepared 9 x 13 pan lined with a piece of parchment paper. Place in hot oven 30-40 minutes or till toothpick inserted in cake comes out clean. Let the cake cool completely. Really, if you try to put the topping on a warm (or worse, hot) cake it will melt into the cake. Take a platter big enough to hold the cake and place on top of pan. Flip out onto platter and peel off parchment paper. Take the cup of topping and gently smooth on top part of cake only. There's not enough frosting for the sides so don't even try. Create a pretty decoration by taking a fork tines down and gently dragging through topping in lines.