

Delphia Cake

Servings	Preparation Time	Cooling Time	Cooking Time	
10+ People	20 minutes	8 hours	10 minutes	-

As I remember that, this is what dad had to have around Christmas time. He'd make the Christmas Candy Crush a few days before, and made sure the only cake he had to have on the table was there. Frankly I think it's a bit heavy for me. Don't take this wrong. It's absolutely delicious, but very heavy. So start with a small piece. Make just one cake, unless you're serving a crew of bus drivers. This recipe requires a mixer, unless you have someone that could keep a steady quick whipping for 10 minutes.



Ingredients

European Measurements	US Measurements
250g/250ml coconut fat/oil	8.5 oz. coconut fat/oil
250g dark chocolate	8.8 oz. dark chocolate
2 eggs	2 eggs
3 tbsp. sugar	3 tbsp. sugar
1 shot of espresso	1 shot of espresso (1.7 oz.)
Jelly top candy	Jelly top candy
Plain sweet biscuits	Plain sweet biscuits
Marzipan	Marzipan

Directions

- Have chocolate with the shot of espresso in a small casserole pot. Heat it up on low heat.
- Heat up the coconut fat/oil on low heat in a separate casserole pot.
- Whip eggs and sugar for 5 minutes at full speed.
- Add the melted chocolate and espresso mix with the egg and sugar mix. Mix this for another 5 minutes.
- Keep the mixer going on full speed, and very slowly add a tiny stream of coconut fat/oil in the chocolate mixture. If you do this too fast, the oil and batter will separate. It will still taste good if it separates, but won't look as good.
- Cover a bread form in tinfoil.
- Now layer up chocolate, with biscuits and Christmas Candy Crush. Maybe throw in some marzipan between the layers of chocolate.
- Cool the cake in a fridge for 8 hours.
- Now remove the tinfoil and just add a baking paper around the cake.
- Store in a fridge until you want to slice 1cm thick slices.

There's lots of delicious Christmas recipes at the website with a video showing how to make every recipe. (Click to view)

