



Delphia Cake

As I remember that, this is what dad had to have around christmas time. He'd make the 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 delicious but cumbersome. 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.

Measurements

250g/250ml coconut fat/oil
 250g dark chocolate
 2 eggs
 3 tbsp. sugar
 One shot of espresso
 Candy Crush
 Plain sweet biscuits
 Marzipan

Servings: 10 servings

Preparation time: 20 minutes
 Cooking time: 10 minutes
 Cooling time: 8 hours
 Total time: 30 minutes
 + Cooling time of 8 hours

Directions

- ☞ Have chocolate with the shot of espresso in a small casserole pot. Heat it up to 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 at 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.