



Dobos cake



Ingredients

Ingredients for the Sponge –

- 9 eggs 9 yolks and 7 whites reserved
- 220 grams sugar
- 1 tsp vanilla extract
- $\frac{1}{8}$ tsp salt
- 2 tsp lemon juice
- 250 grams flour + some for dusting

Chocolate Buttercream Filling –

- 3 tbsp confectioners' sugar
- 2 egg yolks
- 200 grams butter softened
- 300 grams bittersweet chocolate chopped
- 1 tsp vanilla extract

Coating –

- 150 grams granulated sugar
- 1 tbsp water

Garnish –

- 300 grams ground walnuts

Instructions

1. Preheat the oven to 180°C and prepare a 6 large rectangles cake pan - 1/4-inch thickness; line with parchment paper and grease the sides.
2. In a large mixing bowl, add your egg yolks and sugar and beat until the mixture is glossy and pale. Then add in the sugar, vanilla extract, salt, and lemon juice – whisk until combined. Lastly add in the flour gradually, making sure to scrape down the sides of the bowl.
3. In separate bowl whip the 7 egg whites until they hold stiff peaks. Gently fold in the whipped egg whites into the sponge mixture. Do this step carefully, making sure not to beat the air from the egg whites. The end mixture should be an airy light mixture.
4. Spread the batter into the prepared pans, bake each layer for 5-8 minutes or until golden brown. When the layers are done, turn out onto a cooling rack and sprinkle with confectioners' sugar on both sides. Repeat for all layers. Wait until cool enough to handle, before trimming your layers into uniform.
5. For the filling you will begin by melting your chocolate until smooth, letting it cool slightly before the next step. In a bowl place your melted chocolate and butter, beat until no lumps are visible. Next add in your vanilla, sugar and egg yolks. Once you have reached a smooth and well combined consistency, set aside.
6. To assemble the cake, layer sponge cake, buttercream filing – thinly spread, then repeated. Once stacked, spread the remaining buttercream around the edge of the cake, pressing your ground walnuts into the buttercream (only on the sides of the cake). Place the cake in the fridge for 25-30 minutes to set.
7. Whilst the cake is setting, the caramel topping can be made. Heat a pan on a medium flame to caramelize the sugar. Tip in the lemon juice and stir constantly. When the caramel is very thin and a golden orange hue, it is ready.
8. With a buttered spatula spread and smooth the caramel on to the top of the cake. You will need to work quickly as the caramel will harden. Let the cake chill for 1 hour before serving.