

Chocolate Cake with Whipped Chocolate Ganache

CAKE

- 3/4 cup (98g) all-purpose flour
- 1/3 cup (38g) Hershey's Special Dark cocoa powder
- 1 tsp baking powder
- 1/2 tsp salt
- 4 large eggs, divided
- 3/4 cup (155g) granulated sugar
- 5 tbsp (72g) sour cream
- 1/4 cup butter, melted
- 1 tsp vanilla extract

MASCARPONE WHIPPED CREAM FILLING

- 1 1/4 cups (300ml) heavy whipping cream, cold
- 3/4 cups (86g) powdered sugar
- 1 tsp vanilla extract
- 1/8 tsp salt
- 8 oz (226g) mascarpone cheese, softened but still chilled*

WHIPPED CHOCOLATE GANACHE

- 8 oz semi-sweet chocolate, finely chopped
- 1 cup heavy whipping cream
- Sugared cranberries, optional*
- Sugared rosemary, optional*

INSTRUCTIONS

1. Preheat oven to 350°F. Line a 17×12-inch jelly roll sheet pan with parchment paper. Make sure the parchment paper sticks up at least an inch above the sides of the pan on all sides. You'll use the parchment paper later to lift the cake out of the pan and roll it up.
2. Whisk the flour, cocoa, baking powder and salt together in a medium bowl and set aside.
3. In a large bowl, combine the egg yolks and sugar and whisk together until well combined.
4. Add the sour cream, melted butter and vanilla extract and whisk together until well combined.
5. Add the dry ingredients and gently whisk together until well combined, then set aside.
6. Add the egg whites to a large mixer bowl and whip of high speed until stiff peaks form.
7. Gently fold about 1/3 of the whipped egg whites into the chocolate mixture to loosen up the batter.
8. Add the remaining egg whites and gently fold together until well combined.
9. Spread the cake batter evenly into the prepared pan and bake for 10-12 minutes, or until the top of the cake springs back when touched and a toothpick inserted comes out clean.
10. Remove the cake from the oven and immediately lift the cake out of the pan using the parchment paper and place it on the counter.
11. While the cake is hot, use the parchment paper the cake was baked in and start at the shorter end of the cake to slowly roll the cake up. Set the cake aside to cool completely.
12. When the cake has cooled and is ready to be filled, make the filling. Add the heavy whipping cream, powdered sugar, vanilla extract and salt to a large mixer bowl and whip on high speed until soft peaks form.

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13. Add the mascarpone cheese to the whipped cream and whip until stiff peaks form. It will happen fairly quickly.
14. Unroll the cake roll very carefully, looking out for areas where it may be sticking to release it. You can use an offset spatula or something similar and run it along the parchment paper as you unroll the cake to help release it as it unrolls.
15. Spread the filling evenly onto the unrolled cake, then roll it back up without the parchment paper.
16. Wrap it up in plastic wrap with the seam side down and refrigerate for at least an hour to firm up.
17. When you're ready to decorate the cake, make the chocolate ganache. Add the chocolate to a medium sized bowl and set aside. Heat the cream in the microwave just until it begins to boil, then pour it over the chocolate.
18. Allow the chocolate and cream to sit for a few minutes, then whisk until smooth. Let the ganache cool to about room temperature, then transfer to a large mixer bowl.
19. Whip on high speed until lightened in color and thick enough to spread.
20. To decorate the cake, use a large serrated knife to gently cut off a piece of the log about 3 inches in length. Make the cut with a slight diagonal.
21. Use some of the chocolate ganache to attach the small log to the side of the larger log.
22. Spread the remaining chocolate ganache all over the cake, then use a fork to create bark-like lines all over it. Decorate with sugared cranberries and rosemary (instructions in notes), if desired.
23. Refrigerate the cake until ready to serve.