

Sourdough Brownie Cake

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(makes one 9 inch layer cake)

- 460 grams semi sweet chocolate chips (I like Nestles)**
- 226 grams of butter – (2 stick or 1/2 pound**
- 200 grams of white sugar (don't skimp, it's already not much)**
- 10 grams of vanilla extract**
- 4 large eggs (around 203 grams)**
- 380 grams of sourdough starter that was fed the day before and is more on the liquid side but not overly sour.**
- 1 teaspoon baking soda.**

Cut the butter into chunks and microwave on high with the chocolate chips about two minutes. Take out bowl and stir until the mixture becomes smooth, the mixture might try and seize up but keep stirring until it's smooth. Add in the sugar, vanilla and eggs and whisk until smooth and then add the starter and baking soda. Beat all ingredients together with a whisk until smooth and free of lumps.

Divide the batter evenly into two 9" cake pans. I used a circle of parchment paper on the bottom of the pan and sprayed the parchment paper with pan spray. Try not to spray too much pan spray onto the sides of the cake pan. Bake for 30-40 minutes at 350F/176C until a toothpick inserted in the middle comes out clean. Watch the brownies carefully after the first 20 minutes and do not over bake. Do not move or turn the cake pans until after the 20 minutes or the brownies might fall in.

Once the brownies are done place the pans on a cooling grate and cool for 10 minutes, then slide a knife around the outer edge to separate any stuck brownie and take out the brownies, remove the parchment paper. Place on a cooling grate and cool until completely cool. The **brownies are extremely fragile** so handle with care.

Chocolate Whipped Cream Frosting:

- 210 grams of heavy whipping cream**
- 210 grams semi sweet chocolate chips**

- **7 grams vanilla extract**
- **pinch of sea salt**

Place cream in a medium large saucepan (one with high sides works best) and bring the cream just to a simmer. Do not let it boil. Remove from heat and add the chocolate chips, vanilla and salt.

Stir in the chocolate chips only enough to get them below the surface of the hot cream and let the mixture set for 6 minutes so that the chocolate is heated through. After six minutes, stir the mixture until it is smooth. Place the pan in the refrigerator for about 20 minutes until it cools to 63F/17C. Temperature is very important. If the mixture is too hot it will not whip. If it is too cool, it will harden and not whip. Once the mixture has cooled to 63F/17C, use your electric beater and beat the mixture until it is thick and creamy and will spread like frosting. Spread the first layer of brownie and then stack the second one on top of the first. Finish frosting the brownie cake and embellish as you wish. Serve and enjoy!

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