

SWEET LITTLE CAKES
- FROM -
MRS. ZABAR'S BAKESHOP

PERFECT DESSERTS FOR SHARING



TRACEY ZABAR

PHOTOGRAPHY BY ELLEN SILVERMAN

RIZZOLI
NEW YORK



CHOCOLATE CAKE

with choice of four fillings

I get a little nervous when I cut open a lovely cake and there is molten chocolate flowing out. Is it uncooked batter, or a tunnel of fudge? However, I do love something yummy and surprising in the middle. Start with this recipe for the rich chocolate cake base. The varied fillings change the character of the cake. Thanks, and a tip of the hat, to baker extraordinaire Jenny Kellerhals, who made my coconut-filled version even more yummy. • MAKES ONE 5-INCH BUNDT CAKE (SERVES 4)

CHOCOLATE BATTER

5 tablespoons unsalted butter, plus more for the pan	¼ cup full-fat sour cream
1½ ounces bittersweet or semisweet chocolate, chopped	½ teaspoon pure vanilla extract
2 tablespoons plus 1½ teaspoons Dutch process cocoa powder	½ cup cake flour
⅓ cup granulated sugar	½ teaspoon baking powder
1 large egg	Pinch of salt
	Filling of your choice, see following pages

Preheat the oven to 350°F. Butter one 5-inch well of a quartet Bundt pan, and set aside.

In the top of a double boiler, melt the remaining 5 tablespoons butter and the bittersweet chocolate. Remove the top from the heat and cool for 10 minutes. Add the cocoa powder, stir to incorporate and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the granulated sugar and egg. Slowly add the butter-chocolate mixture and mix to incorporate. Beat in the sour cream and vanilla. Add the flour, baking powder, and salt and mix just until combined.

recipe continues

Add half the chocolate batter to the prepared pan. Dollop and smooth the filling you are using on top, being careful not to let the filling touch the center tube or edges. Add the remaining batter, and gently smooth the top with a silicone spatula.

Bake until set, about 25 minutes. Cool for 10 minutes in the pan, then remove the cake from the hot pan and cool completely on a wire rack.

COCONUT FILLING AND TOPPING

1 large egg white	2 tablespoons store-bought
1 tablespoon granulated sugar	chocolate syrup, for drizzling
½ cup unsweetened shredded coconut	Toasted coconut flakes, for finishing

In a medium bowl, use a fork to beat the egg white until it is frothy and starts to become opaque. Whisk in the granulated sugar, then mix in the coconut. Use this mixture as the filling.

To finish, drizzle the chocolate syrup on top of the cooled cake, and sprinkle toasted coconut flakes onto the syrup.

PEANUT BUTTER FILLING AND TOPPING

2 tablespoons peanut butter, creamy or chunky (but not natural)	1 tablespoon confectioners' sugar, plus more for dusting
---	--

In the clean bowl of a stand mixer fitted with the whisk attachment, beat the peanut butter and 1 tablespoon confectioners' sugar until smooth. Use this mixture as the filling.

Dust the cooled cake with additional confectioners' sugar.

CHOCOLATE CHIP—CREAM CHEESE FILLING

2 ounces full-fat block cream cheese, softened	1 tablespoon granulated sugar
1 large egg white	¼ teaspoon pure vanilla extract
	1 tablespoon chocolate chips

In the bowl of a stand mixer fitted with the whisk attachment, whip the cream cheese, egg white, granulated sugar, and vanilla. With a silicone spatula, fold in the chocolate chips. Use this mixture as the filling.

JAM FILLING

¼ cup jam or marmalade

Use this as the filling.