

CHOCOLATE ROSE CREPE CAKE

GLUTEN FREE

An easy and stunning cake with delicate sweetness, that is picture perfect worthy! I used a scale for measuring as I wanted to make this precise, so the “cups” amount is NOT exact.

| SERVINGS | SERVING SIZE | TIME TO MAKE |
|----------|--------------|--------------------------------------|
| 12 | 1/12 Slice | 90 MINUTES + 24 hours of fridge time |

INGREDIENTS

Filling

- 100 grams Chocolate (I used 70% dark chocolate) (~2/3 Cup)
- 370 grams Heavy Cream, cold (~400 ml or 1 1/2 Cups)
- 25 grams Powdered Sugar (~1/4 cup)

Crepes (roughly 18 pieces)

180 grams Gluten-Free 1:1 Flour (~1 1/2 Cups)

20 grams Unsweetened Cocoa Powder (~1/8 cup)

300 grams Heavy Cream (Plant Based Milk option) (~1 1/4 Cups)

2 Eggs, large

170 grams Filtered Water, room temperature (~2/3 Cup)

45 grams Sugar (~1/4 Cup)

20 grams Unsalted Butter, melted and slightly cooled (~1 Tablespoon)

1 Tablespoon Vanilla Extract

2 grams Salt (dash)

DIRECTIONS

Filling

1. Melt the chocolate in a double boiler, once melted, set aside to cool for 3-5 minutes
2. Using a mixer, whip the cream with powdered sugar to a slightly whipped cream (about 60% whipped which does not form peaks, this is important as you don't want to overwhip breaking the protein bonds)
3. Add 2-3 Tablespoon of this whipped cream to the resting chocolate until it mixed
4. Add this new chocolate mixture to the semi-whipped cream and continue to whip until it is fully whipped, again not over mixing.
5. Place in a glass container or bowl and store in the refrigerator until assembly, but you can give it a taste, ;)

Crepe Making

1. In a large bowl, sift the flour, cocoa powder, sugar and salt mixture. Set aside
2. In another large bowl, whisk the eggs, then add the butter and cream. If the butter has cooled too much (or forgot to melt it), you may need a hand mixer to fully mix it.
3. Add 1/3 flour mixture to cream mixture, and hand mix, adding some water. Repeat until all the flour mixture and water has been mixed with no lumps or bumps.
4. Cover the bowl and let stand for 20 minutes.
5. Using a crepe pan or cast iron skillet, warm over medium heat (this will usually be turned down as you continue to cook)
6. Spread a thin layer of olive oil or butter on pan. You can check if it is ready to cook with a little water sprinkled on the pan, if it bounces back (be careful for it not to bounce on you or anyone near you), pan is ready.
7. Using a ladle, pour a little on the center and tilt the pan allowing more crepe mixture onto the pan so it becomes a larger, but thin circle.
8. Let cook for a few minutes and turn the crepe over to finish cooking on the other side
9. Remove from pan and place on plate/warming dish like a tortilla holder
10. Continue the same cooking steps until the batter is finished, but stacking the crepes onto each other for ease of assembling the rose cake together.
11. You should get around 15-20 crepes, depending on size

Creating the Beautiful Rose Cake

1. Remove the filling from the fridge
2. On a clean surface/cutting board, take 4 crepes and spread a layer of the filling on half of the crepe but not to the edge (center of crepe to upper side about 1 inch from edge). The edges will display folding down to help shape the rose petals.
3. Fold the crepes in half so it is not a half circle
4. Spread a thin layer of filling on the half circle crepe surface, again not reaching the edge.
5. Slightly stack/overlap the four crepes, layering on top so you can roll them up.

6. Place the crepe that has been folded on a cake plate allowing the edges to be on top to eventually slightly fold down as if rose is opening up (but later).
7. Now, continue the process but with one crepe at a time and add to the “rose” cake, overlapping the “petal” or crepe of each layer until all the crepes have been assembled.
8. Once they are forms, you can wrap the cake with tinfoil, a trip of baking or parchment paper at the base. You can fasten with tape too. This will help hold the shape of the “rose”
9. Gently fold the edges down to help expose the rose to opening up, if desired
10. Once ready to eat, remove from fridge and the “band of paper”, minimum of 4 hours, maximum of 24 hours
11. Optional to add a ribbon to the base
12. Sprinkle with unsweetened cocoa powder or powdered sugar or even edible glitter, the choice is yours!
13. Sit back admiring the delicate beauty of your creation (and the wow’s) and enjoy!

Nutritional Information per serving: 304 Calories, 23 grams Fat, 14 gram Saturated Fat, 95 mg Cholesterol, 41 mg Sodium, 23 grams Total Carbohydrates, 2 gram Fiber, 9 grams Sugar, 3 grams Protein, 29% Vitamin A, 0% Vitamin C, 6% Calcium, 10% Iron

**Heavy Cream used for nutrient analysis*