

**Chocolate Pudding Cake**  
**From Chef Justin Olsen of Bink's Midtown**  
**Hackett House Cooking Class**  
**March 24, 2014**

**CHOCOLATE CAKE**

7 OZ BUTTERMILK  
5 OZ CANOLA OIL  
 $\frac{1}{2}$  † VANILLA EXTRACT  
8 OZ HOT WATER  
2 OZ COCOA POWDER  
12 OZ SUGAR  
 $\frac{1}{2}$  † SALT  
1 † BAKING SODA  
8 OZ ALL PURPOSE FLOUR

-COMBINE BUTTERMILK, OIL, EGGS, AND VANILLA IN MIXER AND BEAT TILL SMOOTH

-MIX HOT WATER AND COCOA TOGETHER THEN COMBINE WITH EGG MIXTURE

-SIFT SODA, SALT, AND FLOUR TOGETHER. SLOWLY ADD TO THE WET INGREDIENTS IN THE MIXER. ONCE ALL IS COMBINED, WHIP FOR 10 MINUTES ON MEDIUM-HIGH SPEED

-POUR MIXTURE ON TO A  $\frac{1}{2}$  SHEET TRAY THAT IS GREASED AND LINED WITH PARCHMENT

-BAKE AT 350 DEGREES FOR ROUGHLY 20 MINUTES

**CHOCOLATE CUSTARD, PUDDING CAKE ASSEMBLY**

29 OZ HEAVY CREAM  
15 OZ DARK CHOCOLATE (62%), CHOPPED  
10 OZ SUGAR  
12 EGG YOLKS

-MAKE SURE CHOCOLATE IS AT ROOM TEMPERATURE, ALONG WITH THE EGG YOLKS

-HEAT THE CREAM TO A BOIL, THEN IMMEDIATELY POUR OVER THE CHOCOLATE. STIR UNTIL FULLY MELTED, ADD SUGAR, THEN STIR IN THE EGG YOLKS

-CRUMBLE THE CHOCOLATE CAKE AND MIX INTO THE CUSTARD. FROM HERE YOU CAN BAKE IT IN WATER HOWEVER YOU WOULD LIKE. AT THE RESTAURANT WE FILL MASON JARS WITH THE MIX AND BAKE THEM IN A WATER BATH. BASICALLY, FILL THE MASON JARS ABOUT 2/3 FULL (IF YOU USE THE SMALLEST JARS) AND PUT THEM IN A LARGE POT. POUR WATER IN THE POT TO REACH HALF-WAY UP THE SIDES OF THE MASON JARS. A WATER BATH ENSURES THE FILLING IS COOKED SLOWLY AT A CONSTANT TEMPERATURE SO EGG FILLINGS DON'T CURDLE.

-BAKE THE PUDDING CAKES IN A WATER BATH AT 300 DEGREES. THIS SHOULD TAKE ROUGHLY 35-50 MINS.

### **GRAHAM CRACKER CRUMB**

16 OZ GRAHAM CRACKER CRUMBS

8 OZ MELTED BUTTER

3 OZ SUGAR

PINCH OF SALT

1 EGG WHITE

-WHISK TOGETHER WHITES WITH BUTTER, SALT, SUGAR

-POUR OVER GRAHAM CRUMBS IN A LARGE BOWL, FOLD TOGETHER UNTIL EVENLY COATED

-POUR OUT ON TO A SHEET TRAY LINED WITH A SIL PAT OR PARCHMENT PAPER

-BAKE AT 300 DEGREES, STIR EVERY 5 MINS, UNTIL LIGHTLY TOASTED AND BEGINNING TO BE CRUNCHY.

-COOL AT ROOM TEMP, STIRRING EVERY FEW MINUTES (SO IT DOES NOT COOL INTO A BIG SOLID MASS)

### **ASSEMBLY:**

PUDDING CAKE IN THE JAR

GRAHAM CRUMBS

MARSHMALLOW FLUFF FOUND IN GROCERY STORES IN THE BAKING AISLE

- YOU WILL WANT TO SERVE THE CAKES WARM, SO IF YOU LET THEM COOL DOWN YOU CAN HEAT THEM UP IN A WATER BATH AGAIN OR JUST MICROWAVE THEM UNTIL WARM
- POUR A THIN LAYER OF GRAHAM CRUMB OVER THE CAKE, TOP IT OFF WITH A LARGE DOLLOP OF FLUFF, THEN LIGHTLY TORCH THE TOP TO GIVE IT THAT TOASTED FLAVOR