

Chocolate-dipped Strawberry Cake

<http://userealbutter.com/2007/08/31/chocolate-dipped-strawberry-cake-recipe/>

1 strawberry chiffon cake (9-inch or whatever you want)
1-3 cups strawberry swiss meringue buttercream (depending on size of cake)
strawberry jam
chocolate glaze

strawberry chiffon cake

makes 2 9×3-inch rounds

this recipe originally intended for baking at 5300 ft.

14.5 oz. cake flour
8.75 oz. confectioner's sugar
6.75 oz. whole milk
6 oz. canola oil
3.25 oz. eggs
0.5 oz. baking powder
13 oz. egg whites
9.5 oz. granulated sugar
1 tsp vanilla extract
3-4 oz. strawberry purée

Oven 375°F. Prep pan by butter bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool on a rack. Wrap the cakes in plastic and freeze (one will be for later use of your choice). After two hours, remove one cake from freezer and cut into 3 layers with a sharp serrated knife.

strawberry swiss meringue buttercream

8 oz. egg whites
16 oz. sugar
1 lb. butter, room temperature
1/2 cup strawberry purée

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a bain marie until 140°F is reached. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, add purée.

chocolate glaze

halve this recipe if you are making the 6-inch cake

6 oz. heavy cream

8 oz. semisweet chocolate, chopped

4 oz. unsalted butter, cut into 4 pieces, softened

In a small saucepan over medium heat, bring heavy cream to boil. Remove from heat and add the chocolate, gently stirring until incorporated. Blend in the butter while still gently stirring (don't incorporate air). Temperature should be around 110-115°F.

assembly

Set first cake layer down, then spread a thin layer of jam and then spread a layer of buttercream. Repeat again and then top with the last layer of cake. Trim to desired shape (square or leave round). Crumb coat the cake with buttercream. Refrigerate for an hour. Remove cake from refrigerator and set on a rack over a pan or wax paper (to catch the drips). Pour warm glaze over the cake from the center and radiate outward until entire cake is glazed.