

Kladdkaka

(Chocolate Cake in Swedish!)

WARNING: You have to let this wonderful cake sit for an hour before enjoying it. Plan accordingly!

When I first made this chocolate cake, I was confused to see bread crumbs in the recipe. I was not very excited to put bread crumb in what look like to be a goey-mushy-chocolaty cake.

Then I discover that when most continental European would lay butter and flour at the bottom of their baking pan, in the Southern States of the United States they would use bread crumbs! The woman who wrote the recipe moved to the US.

I have not yet made this cake or any other with bread crumb. If you try please let mw know how it went. Instead of breadcrumbs here I use melted butter and flour.

This recipe is made for four to six people. If you multiple the recipe, I would suggest to multiply the numbers of baking pan by the same numbers. So the cake stays gooey!!

Ingredients

- ¼ cup (20g) bread crumbs or flour for the baking pan
- 3,5 oz (100g) unsalted butter, melted and cooled
- 1 cup (180-200g) granulated sugar
- 1 teaspoon vanilla powder (try to find the real one, no the vanilla sugar)
- 2 large eggs
- ¾ cup (90g) flour, sifted
- 4 tbsp cocoa powder, 100% cocoa
- 1 pinch of salt
- Whipped cream, for serving

Instructions

1. Preheat the oven to 350 F (180C). Grease a 9-inch springform pan with butter and coat the bottom and sides with the bread crumbs, discarding any excess.
2. In a medium bowl, whisk the melted butter with the sugar and vanilla powder. Add the eggs, one at a time, and whisk until smooth.

The trick is to not let to much air get in the dough so the cake stays gooey. You get it, the gooeyness is the point of this cake.

3. In an other medium bowl, sift in the the flour, the cocoa powder and salt until well combined.
4. Fold into the batter until just combined, and then scrape the batter into the prepared pan, smoothing the top.
5. Bake until the cake forms a thin skin on top but the batter is still loose in the center, about 15-18 minutes. In a convection oven (with the air fan), about 12-15 minutes.
6. Transfer the pan to a rack, let cool completely, and chill for 1 hour. I knooooow!

Enjoy!