



Chocolate Dobash Cake

Level: Easy Prep & Assemble Time: about 60 minutes total
Serves: 12 Cook Time: 30-35 minutes

Cake ingredients:

3 eggs, separated, at room temperature
1 $\frac{1}{2}$ cups white granulated sugar
1 $\frac{1}{2}$ cups cake flour
 $\frac{3}{4}$ tsp. baking soda
 $\frac{3}{4}$ tsp. salt
1/3 cup unsweetened cocoa powder (Dutch-processed)
1/3 cup vegetable oil
1 cup whole milk

Frosting ingredients:

2 cups water
1 cup white granulated sugar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup unsalted butter
 $\frac{1}{2}$ cup unsweetened cocoa powder (Dutch-processed)
1/3 cup cornstarch

Garnish (optional):

$\frac{1}{2}$ cup heavy whipping cream
1 $\frac{1}{2}$ Tbsp. white granulated sugar
1 maraschino cherry w/ stem



For cake: Preheat oven to 350 degrees. Line the bottom of two 8-inch cake pans with parchment or wax paper. Grease & flour the paper and the sides of the pan.

In a medium bowl, beat the egg whites with a handheld mixer until frothy. Gradually add $\frac{1}{2}$ cup of the sugar to the egg whites and beat until stiff. Set aside. In a large bowl, sift the remaining 1 cup of sugar, the cake flour, baking soda, salt, and cocoa powder. Make a well in the middle of the flour mixture, then add the vegetable oil and $\frac{1}{2}$ cup of the milk. Beat on medium speed until well blended. Add the remaining $\frac{1}{2}$ cup of milk and the egg yolks. Beat until smooth. With a large spatula, gently fold in the stiff egg whites (meringue) until blended. Evenly distribute the batter between the two greased pans. Bake for 30 to 35 minutes. Cool on a wire rack.

For frosting: In a medium saucepan, combine 1 $\frac{1}{2}$ cups water, the sugar, salt, and butter on medium-high heat until it comes to a boil. In a small bowl, mix the cocoa, cornstarch, and the remaining $\frac{1}{2}$ cup water. Add the cocoa mixture to the boiling mixture, and bring the frosting mixture to a boil again until it turns thick. Take off heat and let cool. Pour frosting through a fine sieve to remove any clumps.

To assemble & garnish: After cake and frosting have cooled, cut each cake in half to make 4 layers. Frost between each layer. With an icing spatula, frost the top and sides of the cake with a thin layer of frosting (crumb coat), refrigerate for 10 minutes, then generously frost again using the remaining frosting. Smooth out frosting with the icing spatula. In a medium bowl, beat the heavy whipping cream and sugar until stiff peaks form. Pipe the whipped cream in the center and around the edges of the cake with a large round tip. Place the stemmed maraschino cherry in the top center of the cake. Refrigerate until ready to serve.

Notes: Original recipe from the Honolulu Star-Bulletin, pre-1998.