

Vanilla Cocoa Magic Cake with Berries

February 12th, 2022

This recipe serves: 9

Prep Time: 00:30

Cook Time: 01:00

Magic Cake is a easy recipe that you can create in less than 90 minutes. (Be aware that the final product will need to rest in the refrigerator for another 3 or 4 hours.) As the cake bakes, the heavier egg yolks and milk will settle to the bottom of the pan, creating a rich, custard-like texture, while the lighter egg whites will float to the top and provide a lighter, fluffy topping. The powdered sugar, cacao powder and berries provide an additional complexity to the flavor. The final result is a simple desert that tastes like you spent hours in the kitchen, creating a complicated dish. The initial recipe, using only vanilla extract for flavoring, is an excellent desert. However, you can optionally add additional flavorings and make it chocolate flavored, cinnamon, butterscotch, even Nutella.

Ingredients:

4 Eggs, at room temperature

3/4 Cup Sugar

1/2 Cup (1 Stick) Unsalted Butter, melted and cooled (but still liquid)

2 Cups Milk, at room temperature

1 Teaspoon Vanilla Extract

3/4 Cup (90 Grams) All-Purpose Flour

Optional Flavors

Any ONE of the following would provide optional variations to this recipe...

2 Tablespoons Cocoa Powder

2 Tablespoons Nutella

1 Teaspoon Cinnamon Powder

1/3 Cup Butterscotch Chips, melted

1 Large Lemon, juiced (1/4 Cup Lemon Juice)

3 Large Lemons, zested (2 Tablespoons Lemon Zest)

1 Cup, about 2 medium-sized Ripe (yellow) Bananas

etc.

Toppings

Powdered Sugar

Cocoa Powder

Fresh Berries

Directions:

Preheat the oven to 325° F. Line an 8x8 inch baking dish with a sheet of parchment paper.

Separate the Egg Whites from the Yolks. Ensure that there are NO Egg Yolk mixed in with the Whites.

In a large glass bowl, use a whisk to mix the Egg Yolks and Sugar until fully mixed.

Carefully add and whip the Butter, Milk, and Vanilla.

Add the Flour, mixing well. You should have a bowl filled with a very soupy batter that looks more like egg nog than cake batter.

In a separate bowl, whip the Egg Whites until they reach the "stiff peaks" stage. Do not over-beat the Egg Whites.

Add Optional Flavoring:

Cocoa Powder:

After the "stiff peaks" stage is met, sprinkle the Egg Whites with a small amount of the Cocoa Powder, then mix (by hand) to integrate. Continue until you have integrated 2 Teaspoon of Cocoa Powder into the Egg Whites.

Cinnamon Powder:

After the "stiff peaks" stage is met, sprinkle the Egg Whites with a small amount of the Cinnamon Powder, then mix (by hand) to integrate. Continue until you have integrated 1/2 Teaspoon of Cinnamon Powder into the Egg Whites.

Nutella or Butterscotch Chips: Stir the Nutella or melted Butterscotch into the Batter mixture until fully integrated.

Lemons:

Stir the Lemon Juice into the Batter mixture until fully integrated. Carefully mix the Lemon Zest into the Egg White (by hand) after the "stiff peak" stage is reached.

Bananas:

Mash the Bananas. Before the Flour is added to the Batter, mix the Mashed Bananas in with the Batter until fully integrated.

Carefully fold the Egg Whites into the Batter. Gently mix but do not incorporate fully. You may still see chunks of Egg White foam floating in the Batter.

Preheat the oven to 325° F.

Pour the Batter into the 8x8 pan. **Bake at 325° F for 52 minutes.**

Bake longer, if needed, until the top has a golden-brown color that is spongy but firm to the touch.

Remove the Cake from the oven.

Allow the Cake to cool and finish setting for 30 to 60 minutes, then refrigerate for 3 or 4 hours. Attempting to cut into the Cake before it has fully set will affect the final present-ability of your Cake slices.

Cut the Cake into 9 serving-sized squares. Sprinkle each square with Powdered Sugar and (if desired) a light dusting of Cocoa Powder.

Plate each serving and serve with Fresh Berries.