

BC SOUR CREAM CHOCOLATE CAKE WITH LOCAL STRAWBERRY PRESERVES & CHOCOLATE GANACHE



Yields:
6 portions

INGREDIENTS

2 tbsp	BC Butter	30 ml
¾ cup	BC Sour Cream, full fat	180 ml
¼ cup	BC Canola Oil	60 ml
1 cup	Sugar, granulated	240 ml
1	BC Egg	1
1 ½ tsp	Vanilla	7 ml
1 cup + 2 tbsp	Flour, all purpose	240 + 30 ml
½ cup	Cocoa	120 ml
1 tsp	Baking Soda	5 ml
½ tsp	Baking Powder	2.5 ml
½ tsp	Sea Salt	2.5 ml
¼ cup	BC Milk	60 ml
4 oz	Semi-Sweet Chocolate, chopped fine	113 g
¼ cup	BC Cream (33%-36% milk fat)	60 ml
6 tbsp	BC Strawberry Preserves (Jam)*	90 ml
6 servings	BC Vanilla Ice Cream	6 Servings
	White Chocolate/Edible Gold Leaf (optional)	



DIRECTIONS

1. Preheat oven to bake at 350F.
2. Prepare a muffin tin by buttering 12 muffin cups.
3. Place small circles of parchment paper (or muffin liners) in the bottom of each cup.
4. Add 1 tsp (5ml) of flour into each muffin cup and coat. Tap out any extra.
5. In a mixing bowl, add BC Sour Cream, sugar, BC Canola Oil, BC Egg, and vanilla and whisk until well combined.
6. Sift in flour, cocoa, baking powder, baking soda, and sea salt. Add BC Milk and mix in with a wooden spoon.
7. Fill muffin tin cups 50%.

8. Bake cakes for 12 – 14 minutes, or until a cake tester comes out clean.
9. Allow to cool for 5 minutes before removing cakes from the pan. Allow to cool for 10 minutes more.
10. Scald BC Cream by heating cream in a small pot on the stovetop on low heat until you start to see some steam. Approximately 1-2 minutes. Do not boil.
11. Meanwhile, add hot cream to chocolate and mix with a stainless-steel spoon until fully melted and combined.
12. Level out all cakes (cut off bulging muffin tops). Place 1 tbsp (15 ml) strawberry preserves on half of the cakes.
13. Take the remaining half of the cakes and invert them on top of the others so that the preserves are in the middle.
14. Place a sheet of parchment paper underneath a wire rack on the counter. Place mini cakes on the wire rack.
15. Evenly pour desired amount of ganache on top of each cake.
16. Gently remove the coated cakes to a tray and refrigerate for 10 minutes.
17. Garnish as desired.
18. Serve with BC Vanilla Ice Cream.



CHEF'S TIP

*Raspberry, blueberry, or your other favourite preserves can be used as a substitute for strawberry preserves.