

# Chocolate and Macaron Cake

Contributed by [KDS Students 2019](#)

Source: <https://www.bonappetit.com/recipe/chocolate-macaroon-cake>

## Chocolate and Macaron Cake

### INGREDIENTS

#### Cake

- 1 cup virgin coconut oil, melted, cooled, plus more for pan
- ¼ cup unsweetened cocoa powder, plus more for pan
- 1 cup skin-on almonds
- 8 ounces semisweet or bittersweet chocolate, chopped
- 1 teaspoon kosher salt
- ½ cup unsweetened shredded coconut
- 6 large eggs, room temperature
- ½ cup granulated sugar
- ½ cup (packed) light brown sugar
- 2 teaspoons vanilla extract

#### Ganache and assembly

- 4 ounces semisweet chocolate, chopped
- 1 tablespoon plus 1 teaspoon light agave nectar or pure maple syrup
- Pinch of kosher salt
- ½ cup unsweetened coconut milk (from a very well shaken 13.5-ounce can)
- 2 tablespoons unsweetened coconut flakes
- 1 tablespoon sliced almonds
- 1 teaspoon granulated sugar

### RECIPE PREPARATION

#### Cake

- Place a rack in middle of oven and preheat to 350°. Lightly brush a 10"-diameter cake pan with oil. Line the bottom with a round of parchment; brush parchment with oil. Dust sides of pan with cocoa powder; tap out excess. Toast almonds on a rimmed baking sheet until fragrant and slightly darkened, 8–10 minutes. Let cool. Reduce oven temperature to 325°.

- Meanwhile, heat chocolate and 1 cup oil in a medium heatproof bowl set over a saucepan of barely simmering water (don't let bowl touch the water), stirring often, until mixture is smooth. Remove from heat.
- Pulse almonds, salt, and ¼ cup cocoa in food processor until nuts are finely ground. Add shredded coconut and pulse a couple of times to combine.
- Beat eggs on medium speed in the bowl of a stand mixer fitted with the whisk attachment until no longer streaky, about 20 seconds. Add both sugars and vanilla, increase speed to high, and beat until mixture is pale, thick, and starts to hold the marks of the whisk, about 2 minutes (it should fall off the whisk and immediately sink back into itself). Switch to the paddle attachment and with mixer on low speed, gradually add chocolate mixture. Beat to incorporate, then mix in almond mixture. Fold batter several times with a rubber spatula, making sure to scrape the bottom and sides. Scrape batter into prepared pan; smooth top.
- Bake cake until firm to the touch and a tester inserted into the center comes out clean but greasy, 35–45 minutes. Transfer pan to a wire rack and let cake cool 15–20 minutes in pan (cake might fall slightly in the center; that's okay). Run a paring knife or small offset spatula around edges of cake; invert onto rack. Carefully peel away parchment; let cool completely.
- Do Ahead: Cake can be baked 1 day ahead. Store tightly covered at room temperature until ready to serve.

#### Ganache and Assembly

- Preheat oven to 350°. Combine chocolate, 1 Tbsp. agave nectar, and salt in a medium bowl. Bring coconut milk to a simmer in a small saucepan over low; pour over chocolate mixture. Let sit until chocolate is melted, about 5 minutes.
- Meanwhile, toss coconut flakes, almonds, sugar, and remaining 1 tsp. agave nectar on a parchment-lined rimmed baking sheet and toast until golden, about 4 minutes. Let almond-coconut mixture cool, then break into smaller clusters.
- Using an electric mixer on medium speed, beat chocolate mixture until it has lost its sheen and is thick enough to hold very soft peaks, 6–8 minutes (ganache won't be quite as thick as frosting but close).
- Working quickly before ganache starts to set, scrape on top of cake and spread to edges with a small offset spatula or knife. Top with almond-coconut clusters.

#### INGREDIENTS

4-5 sheets of matzah

1 cup butter

1 cup brown sugar

12 oz. dark chocolate

## PREPARATION

Preheat oven to 350F/175C

Cover a tray with baking paper. Fill the tray with the matzah sheets, breaking them to fill the entire tray.

Melt butter and brown sugar over medium heat. Stir constantly and bring to a boil. Boil for 3 minutes constantly stirring. This should dissolve the bits of sugar.

Pour over matzah and spread evenly with a spatula.

Bake for 10-15 minutes. Keep an eye on it and don't let it burn.

While the matzah is still hot, sprinkle the chocolate chips on top of the matzah and let it sit for 5 minutes. Spread the chocolate with a spatula. Then add sea salt or chopped nuts.

Chill for 30 minutes then cut into squares. Serve cold.