



Loacker Rose of the Dolomites

The shape of this premium praline is inspired by the beautiful Alpine Rose of the Dolomites, but the taste of this exquisite chocolate with cream center is why you'll pick it.



Ingredients

Serves 16

- ◆ Unsalted butter, for greasing
- ◆ Flour for dusting cake pan
- ◆ 1.5 cups of cake flour
- ◆ 4.5 oz. bittersweet chocolate, finely chopped
- ◆ 1 cup hot brewed coffee
- ◆ 2 tsp. vanilla extract
- ◆ 2 large eggs at room temperature
- ◆ ½ cup canola oil
- ◆ ½ cup sour cream at room temperature
- ◆ 1 ¼ cups of sugar
- ◆ ¾ tsp. baking soda
- ◆ ½ tsp. ground cinnamon
- ◆ ½ tsp. fine sea salt
- ◆ 8 Loacker White Chocolate Rose of the Dolomites
- ◆ 8 Loacker Dark Chocolate Rose of the Dolomites

Instructions

1. Preheat the oven to 350° and position the rack in the center. Butter a 9"-by-9" square cake pan and dust the pan with flour, tapping out the excess.
2. In a medium bowl, combine the finely chopped chocolate with the hot coffee and vanilla and let stand for 2 minutes, then stir until the chocolate is melted. In another medium bowl, whisk the eggs with the oil until pale yellow, then whisk in the sour cream. Gradually whisk in the melted chocolate mixture until smooth.
3. In the bowl of a stand mixer fitted with the paddle, combine the 1.5 cups of flour with the sugar, baking soda, cinnamon and salt and mix well. At medium speed, beat in the wet ingredients in 3 batches until just incorporated. Scrape down the bowl and beat until the batter is smooth.
4. Pour the batter evenly into the prepared cake pan. Gently tap the pans on the counter to release any air bubbles. Bake for about 35 minutes, until a toothpick inserted in the center comes out clean.
5. When cake is out of the oven, wait 1 minute, then gently place the Loacker Rose of the Dolomites evenly on the top of the cake as shown in the photo.
6. Let cake cool completely. The bottom of the chocolates should melt a little and adhere to the cake. Cut into 16 pieces and serve with LOVE.

Notes