How to Make:
the Bjork Cake

Important notes

1. This recipe has been paused down for presentation and is more focused on the frosting and assembling of the cake, hence the use of a boxed cake mix.
2. For best results bake, assemble and leave in fridge for at least 24 hours before serving.

Ingredients:

Cake:

- 1 box Angel Food Cake Mix
- 1 1/4 c. water

Frosting:

- 2 c. Confected Sugar
- 2-3 tbs. Cocoa Powder
- 1 heart Heavy whipping cream
- 1 chocolate bar

Cake Instructions:

In a medium size bowl, best together the cake mix and water on low speed for 30 seconds, then on medium speed for 1 minute.

Pour batter into an ungreased Angel Food Cake pan.

Then run a clean knife through the batter several times to reduce bubbles.

Bake at 350 degrees for 30-40 minutes.

The top should be very dry, not sticky.

DO NOT UNDERBAKE (the cake will fall)

After removing from the oven, imediately turn upside down to cool.

Be sure to allow air flow. Best way is to place the pie on top of cans or jars.

Once completely cooled, run a knife around the edges to remove from the pan.

Frosting Instructions:

Pour about 3/4 of the heavy whipping cream carton into a bowl, and whisk on medium speed for 1 minute.

Then on high speed, mix for 2-3 minutes or until soft peaks form.

Be careful, do not overmix or the cream will churn to butter.

Once at consistency, slow the mixer and start adding powdered sugar to taste.

Pause and check sweetness and continue adding powdered sugar until desired sweetness is reached (varies, usually 2c sugar).

Once sweetness is achieved, mix in 2-3 Tbs. of cocoa powder to taste.

Put frosting in fridge to chill as the cake cools.

Assembly:

Grate 3/4 of the chocolate bar. Heat the rest and set aside for later.

Once the cake has cooled, use a serrated knife to cut in half.

Begin spreading 1/3 the frosting on the bottom layer and sprinkle half the chocolate shavings.

Then add the top layer.

Spread the remaining frosting over the top layer and sides of the cake

For best flavor, place in the fridge for 24 hours before serving.

Just before serving, sprinkle the remaining chocolate shavings on the top.

Cut with a serrated knife and serve.

Bon Appetit