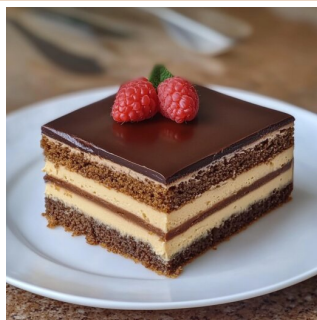


The Best Opera Cake I've Ever Made (and You Can Too)

Why Opera Cake Deserves the Spotlight



OVEN
425°F

TIME
5 to 7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need

For the Joconde Sponge (Almond Cake Layers): 6 large eggs 6 large egg whites 1 cup almond flour 1 cup powdered sugar 2/3 cup all-purpose flour 1/4 cup granulated sugar 4 tablespoons unsalted butter (melted and cooled):

For the Coffee Syrup: 1/2 cup water 1/3 cup granulated sugar 2 tablespoons instant coffee or espresso powder:

For the Coffee Buttercream: 3/4 cup granulated sugar 1/4 cup water 5 large egg yolks 1 cup unsalted butter (softened) 1 tablespoon instant coffee (dissolved in 1 tablespoon hot water):

For the Chocolate Ganache: 8 oz semisweet chocolate (chopped) 3/4 cup heavy cream:

For the Chocolate Glaze: 4 oz semisweet chocolate (chopped) 2 tablespoons unsalted butter How I Make Opera Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Make the : Joconde Sponge
3. I start by preheating the oven to 425°F (220°C) and lining a jelly roll pan with parchment paper. In one bowl, I beat the whole eggs, almond flour, powdered sugar, and all-purpose flour until the mixture is light and thick. In a separate bowl, I beat the egg whites until foamy, then slowly add the granulated sugar and whip to stiff peaks.
4. Then I gently fold the whites into the almond batter, followed by the cooled melted butter. The key here is to be gentle-too much mixing will deflate the sponge. I spread the batter evenly in the pan and bake for 5 to 7 minutes, just until golden.
5. Once cooled, I cut the sponge into three equal rectangles. You can do this by eye, but I like to use a ruler for even layers.
6. Make the : Coffee Syrup
7. In a small saucepan, I combine the sugar, water, and coffee powder. I bring it to a simmer until the sugar dissolves completely, then set it aside to cool. This syrup is what keeps the sponge moist and gives the cake its signature café flavor.
8. Make the : Coffee Buttercream
9. For the buttercream, I heat the sugar and water in a saucepan until it reaches 240°F (soft ball stage). While that's happening, I beat the egg yolks in a stand mixer until thick and pale. With the mixer running, I slowly pour the hot syrup into the yolks. Once the mixture cools a bit, I add the softened butter a few tablespoons at a time and beat until it's

fluffy and smooth. Finally, I mix in the dissolved coffee.

10. Make the : Ganache
11. This part's easy: I heat the cream until just steaming, then pour it over the chopped chocolate. After letting it sit for a minute, I stir until the ganache is smooth and glossy.
12. Assemble the : Layers
13. Now comes the fun part-putting it all together:
14. Bottom layer
15. : Place the first sponge layer on a serving tray or cake board. Brush generously with coffee syrup. Spread a layer of the coffee buttercream over the top.
16. Middle layer
17. : Add the second sponge, syrup again, then spread the ganache.
18. : Add the final sponge, brush with syrup, and cover with a very thin layer of buttercream to help the glaze stick.
19. I chill the cake for at least an hour to firm everything up before glazing.
20. Finish with : Chocolate Glaze
21. To make the glaze, I melt the chocolate and butter together until smooth. I pour it over the chilled cake and use a small offset spatula to spread it in a thin, even layer. Then I chill again until set.
22. Before serving, I trim the edges of the cake for clean lines. It's totally optional, but it gives that sharp, patisserie-style finish.
23. How I : Like to Serve It
24. Opera : Cake deserves to be served with a little ceremony. I slice it into neat rectangles with a hot knife and serve it:
25. With espresso or cappuccino

SWAPS & NOTES

: The syrup and buttercream deliver rich, roasty flavor without bitterness.

Decadent ganache and glaze : A double dose of chocolate ensures the cake stays luscious and layered in flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-opera-cake-ive-ever-made-and-you-can-too/>

Make-ahead friendly : The components can be prepped in stages, making it less intimidating to assemble.

This cake is a labor of love-but it's one that pays off with every forkful.