

## Irresistible Chocolate Dream Cake Recipe: Light Sponge, Rich Filling

The Ultimate Chocolate Dream Cake: A Decadent Masterpiece



**OVEN**  
**320°F**

**TIME**  
**40 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

100 g cake flour: Essential for that delicate, fine crumb.

20 g cocoa powder: Use high-quality Dutch-processed for a deeper color.

1/4 tsp baking soda & 1/4 tsp salt: To balance the sweetness and ensure a perfect rise.

100 g + 50 g granulated sugar: Divided for the whites and yolks.

5 egg whites & 5 egg yolks: Room temperature eggs work best.

45 g milk: Provides moisture.

1 tsp vanilla extract: Enhances the chocolate flavor.

50 g vegetable oil: Keeps the cake moist even when refrigerated.

For the Whipped Cream Filling:

400 g heavy whipping cream: Keep it cold!

60 g powdered sugar: For a smooth, stable sweetness.

5 g cocoa powder & a pinch of salt: To turn standard cream into a chocolate cloud.

1/2 tsp vanilla extract.

For the Chocolate Ganache:

135 g heavy whipping cream: Must be hot to melt the chocolate.

150 g semi-sweet chocolate: Finely chopped for even

melting.

15 g unsalted butter: This is the secret to that professional, mirror-like gloss.

Swaps and Notes:

Flour: If you don't have cake flour, you can make a substitute by removing 1.5 tablespoons of all-purpose flour from a cup and replacing it with cornstarch.

Sugar: If you want a deeper flavor, you can swap the sugar in the egg yolk mixture for light brown sugar.

Chocolate: For the ganache, bittersweet chocolate (60% cacao) works beautifully if you prefer a less sweet, more intense finish.

Step-by-Step Instructions:

1. Prepare the Base:
2. The Meringue Method:
3. Mix the Yolks:
4. The Fold:
5. Whip the Filling:
6. The Glossy Ganache:
7. Assembly:

Tips for Success:

Clean Equipment: Ensure your whisk and bowl are completely grease-free before beating egg whites, or they won't rise.

Don't Rush the Cooling: If the cake is even slightly warm, your whipped cream filling will melt into a puddle.

The Slicing Hack: Use a hot knife (dipped in hot water and wiped dry) to get those perfect, clean ganache slices.

Serving Suggestions and Pairings:

## DIRECTIONS

1. Prepare the Base: Preheat your oven to 160°C (320°F). Line an 8x8 inch pan with parchment paper. Sift your flour, cocoa, baking soda, and salt together—sifting is non-negotiable here to avoid clumps!
2. The Meringue Method: In a spotless bowl, beat the egg whites to soft peaks. Gradually stream in the 100g of sugar while beating until you reach stiff, glossy peaks. This trapped air is what makes the "Dream" in Dream Cake.
3. Mix the Yolks: Whisk the egg yolks with the remaining 50g of sugar until pale. Add the oil, milk, and vanilla. Gently fold the dry ingredients into this mixture.
4. The Fold: Fold 1/3 of your egg whites into the yolk batter to lighten it. Then, very gently fold in the rest. You want to keep as much air as possible! Pour into the pan and bake for 35-40 minutes. Let it cool completely on a wire rack.
5. Whip the Filling: Beat the heavy cream, powdered sugar, cocoa, salt, and vanilla until stiff peaks form. If you're a fan of dip-style desserts, this filling actually reminds me of a lightened-up version of my Brownie Batter Dip.
6. The Glossy Ganache: Pour hot cream over your chopped chocolate. Let it sit for a minute, then stir until smooth. Stir in the butter at the end for that signature shine.
7. Assembly: Slice the cooled cake horizontally. Spread the whipped filling over the bottom layer, top with the second layer of cake, and pour that luscious ganache over everything. Chill for 30 minutes before

serving.

8. **Tips for Success: Clean Equipment:** Ensure your whisk and bowl are completely grease-free before beating egg whites, or they won't rise.
9. **Don't : Rush the Cooling:** If the cake is even slightly warm, your whipped cream filling will melt into a puddle.
10. **The : Slicing Hack:** Use a hot knife (dipped in hot water and wiped dry) to get those perfect, clean ganache slices.
11. **Serving Suggestions and Pairings:** This cake is quite rich, so I recommend serving it with:
12. A side of fresh raspberries or tart strawberries to cut through the chocolate.
13. A cold glass of milk or a strong espresso.
14. If you're hosting a party, this pairs excellently with other handheld treats like Copycat Neiman Marcus Chocolate Chip Cookies.
15. **Nutritional Information (Per Serving):** Calories: 385 kcal
16. **Fat:** 28g
17. **Carbohydrates:** 32g
18. **Protein:** 6g
19. **Sugar:** 22g
20. **Storage and Leftover Tips:** Keep this cake in an airtight container in the refrigerator. Because of the fresh whipped cream and ganache, it shouldn't sit out at room temperature for more than an hour. It will stay fresh and delicious for up to 3 days.
21. **More Recipes You Will Love:** If you enjoyed this chocolate journey, you've got to try these:
22. **Chocolate : Chip Banana Bread - Perfect for breakfast!**
23. **3-Ingredient Egg Wrap - For a high-protein savory break between desserts.**
24. **Final Thoughts:** This Chocolate Dream Cake is a labor of love that pays off in every single bite. It's the kind of recipe that makes people ask for seconds (and the recipe!).
25. **Did you try this at home?** I'd love to hear how your ganache turned out! Leave a comment below or tag us in your photos. Don't forget to follow ChefManiac for more decadent treats.

## SWAPS & NOTES

**Flour:** If you don't have cake flour, you can make a substitute by removing 1.5 tablespoons of all-purpose flour from a cup and replacing it with cornstarch.

**Sugar:** If you want a deeper flavor, you can swap the sugar in the egg yolk mixture for light brown sugar.

**Chocolate:** For the ganache, bittersweet chocolate (60% cacao) works beautifully if you prefer a less sweet, more intense finish.

**Prepare the Base** Preheat your oven to 160°C (320°F) .

## TIPS FOR SUCCESS

**Clean Equipment:** Ensure your whisk and bowl are completely grease-free before beating egg whites, or they won't rise.

**Don't Rush the Cooling:** If the cake is even slightly warm, your whipped cream filling will melt into a puddle.

The Slicing Hack: Use a hot knife (dipped in hot water and wiped dry) to get those perfect, clean ganache slices.

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

Original recipe: <https://chefmaniac.com/irresistible-chocolate-dream-cake-recipe-light-sponge-rich-filling/>