



Sacher-style cake

Chocolate mixture:

- 250 g butter
- 200 g soft dark chocolate
- 310 g powdered sugar
- 200 g flour smooth type W700 / Germany type 550
- 100 g starch (cornflour)
- 1 tbsp cream of tartar baking powder
- 3 tbsp cocoa
- 6 eggs (separate)
- 140 ml whipping cream (cream)

Glaze:

- 260 g chocolate
- 200 ml whipped cream
- 2 sheets of gelatine

Filling:

- approx. 300 - 500 g apricot jam (apricots) - depending on how much you spread in the cake.

Preparation of the cake:

All ingredients must be at room temperature!

Line the cake tin with baking paper, I place the baking paper over the cake base and then clamp the edge of the springform pan.

Melt the chocolate over steam and leave to cool.

Beat the egg whites with 100 g powdered sugar until stiff and place in the fridge.

Beat the butter with the remaining 210 g sugar for a very long time until fluffy. I always do this in a food processor for about 10 minutes, by which time the sugar has dissolved and the mixture is almost white. Gradually add the egg yolks one at a time and mix until the mixture is homogeneous again. Then add the next egg yolk.

Briefly stir in the cooled chocolate. Add the whipped cream and stir in briefly. Then carefully stir in the flour, mixed with the baking powder, starch and cocoa. Carefully fold in the snow. Pour into the baking tin (diameter 26 cm) lined with baking paper or greased and bake at 180° C - top and bottom heat for approx. 45 - 60 minutes. Please test with a skewer.

Leave the cake to cool.

Cut the cake twice horizontally (if the top of the cake has a "cupcake", i.e. if it is higher in the middle than at the sides, then cut this away - either eat it or freeze it and use it for punch doughnuts or cake pops, for example). Place the (straightened) top part of the cake upside down on a cake plate. Spread thickly with apricot jam and place the second part on top, spread thickly with jam again and place the third part on top, bottom side up.

Bring approx. 5 tbsp apricot jam to the boil for approx. 2 minutes and quickly spread a thin layer of jam on the cake (apricotizing). Leave to dry.

Preparation of the glaze:

Soak the gelatine in cold water. Roughly chop the chocolate. Heat the whipping cream to just before boiling point and carefully dissolve the chopped chocolate so that not too much air gets into the mixture. Add the squeezed out gelatine and dissolve. Slowly pour the icing over the center of the cake in one go and spread the icing evenly in all directions by holding the cake at an angle. Smooth out the edges with a palette knife if necessary.

Never put the cake in the fridge! Otherwise the icing will crack!

Gudrun from Mödling wishes you every success.

As always, you can print out the recipe here: [Sacher-style cake](#)

PS: The picture shows a 15 cm cake, so I only cut it once. I baked 3 cakes from this mixture and gave them as gifts :-) 1 x 18 cm and 2 x 15 cm in diameter.

Translated with DeepL.com

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