



Midnight Chocolate Snowcap Cake

A Cake for Dreamers

This cake is for midnight snackers and dreamers. It is rich, dark, and soft as a cloud. I first made it for my grandson after a bad day. His smile was worth every step.

It looks fancy but is simple at heart. It only needs a few good ingredients. The magic happens in the baking. Have you ever baked something just to make someone smile?

The Heart of the Matter

This cake is all about the eggs and chocolate. You beat the eggs until

they are fluffy. This gives the cake its lift. It matters because good food starts with care.

Then you melt the chocolate and butter together. Doesn't that smell amazing? It must be warm when you mix it. This keeps the cake smooth. *Fun fact: The warm chocolate helps the fluffy eggs keep their air.*

A Secret Bath

Here is the cake's little secret. It bakes in a pan of hot water. We call this a water bath. It keeps the oven gentle. The cake bakes slowly and evenly.

I still laugh at that. The first time I did it, I was so nervous. I thought the water would splash everywhere! But it works like a charm. Do you have a kitchen step that makes you nervous?

The Waiting Game

This is the hardest part. The cake must cool, then sleep in the fridge overnight. This wait matters. It lets the flavors get cozy and mellow. The texture becomes perfect.

Think of it like a good story. It needs time to settle in your heart. The next day, it will be ready. What is your favorite food that's better the next day?

Your Finishing Touch

Time to serve your creation. Take off the pan and flip it. A little powdered sugar or cocoa goes on top. It looks like a dusting of snow.

That's why we call it a snowcap cake.

Slice it thin. It is very rich. Share it with someone special. The best meals are about the feeling they give you. This cake feels like a warm, chocolatey hug.

Ingredients:

Ingredient	Amount	Notes
Bittersweet or semisweet chocolate	1 pound (454 grams)	Coarsely chopped
Unsalted butter	½ pound (227 grams / 2 sticks)	Cut into ½-inch chunks
Large eggs	8	Cold
Strong coffee or liqueur	¼ cup	Optional
Confectioners' sugar or cocoa powder	For decoration	As needed for dusting



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Instructions

Step 1: First, get your oven ready. Move a rack to the lower middle spot. Heat the oven to 325 degrees. Prepare your 8-inch springform pan. Line the bottom with parchment paper. Grease the sides well. Wrap the outside of the pan tightly with heavy foil. This keeps water out. Place it in a large roasting pan. Now, boil a kettle of water. You'll need it soon.

See also [Herbes de Provence Goat Cheese Holiday Log](#)

Step 2: Next, grab your cold eggs. Crack them into a big bowl. Use a hand mixer on high speed. Beat them until they are very fluffy and light. This should take about five minutes. The volume will nearly double. It will look like a pale yellow cloud. I still laugh at how magical eggs can be.

Step 3: Meanwhile, melt the chocolate and butter. Do this in a bowl over gently simmering water. Stir it until it's perfectly smooth. Add the coffee now if you like. (A secret: the coffee makes the chocolate taste richer, not like coffee!). Let it cool just a bit. Now, gently fold the fluffy eggs into the chocolate. Do it in three parts. Be patient and gentle to keep the air in.

Step 4: Pour your batter into the prepared pan. Smooth the top. Place the roasting pan in the oven. Carefully pour the boiling water into the roasting pan. It should come halfway up the cake pan. Bake for about 25 minutes. The top will look set and shiny. Cool the cake completely on a rack. Then, the hard part: cover it and refrigerate overnight. This wait makes the flavor wonderful.

Step 5: Time to serve! Take the cake from the fridge. Remove the pan's sides. Flip it onto wax paper and peel off the parchment. Place it right-side-up on a plate. Dust the top with powdered sugar or cocoa. Doesn't that look fancy? **What's your favorite cake decoration?** **Share below!** Slice it with a warm, clean knife for perfect pieces.

Creative Twists

This cake is a perfect blank canvas. You can make it your own so easily. Try adding a handful of chopped toasted hazelnuts to the batter. It gives a lovely crunch. Or, stir a teaspoon of orange zest into the melted chocolate. That bright citrus smell is amazing. For a real treat, serve each slice with a dollop of peppermint whipped cream. Which one would you try first? Comment below!

Serving & Pairing Ideas

This cake is rich, so a little goes a long way. I love a small slice with fresh raspberries on the side. Their tartness is perfect. A spoonful of barely-sweetened whipped cream is also lovely. For a drink, a small glass of cherry liqueur is a classic pairing. For the kids, a cold glass of creamy milk is the only right choice. Which would you choose tonight?

See also [Yuletide Panda Mushroom Chicken Feast](#)



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Keeping Your Snowcap Cake Perfect

This cake loves the cold. Once cooled, keep it in the fridge. It gets even better overnight. Cover it well with plastic wrap.

You can make it up to four days ahead. This is a batch-cook dream for parties. I once forgot to cover a cake. The fridge smells were not a good topping!

Storing it right matters. It keeps the texture dreamy and fudgy. It also makes your party day calm. You just decorate and serve.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Hiccups

Is your egg foam flat? Make sure your bowl and beaters are very clean. Any grease stops the eggs from fluffing up. I remember my first flat foam. It taught me to wash everything twice!

Is the chocolate seizing or looking grainy? Your bowl or spoon might have a tiny water drop. Water makes chocolate tighten up. Always dry your tools completely.

Is the cake too jiggly after baking? Trust the thermometer. The 140-degree reading is key. It sets as it chills. This matters for a perfect, creamy slice.

Getting these right builds your kitchen confidence. It also makes the flavor rich and smooth. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this cake gluten-free?

A: Yes, it is! There is no flour in the recipe.

Q: Can I make it ahead?

A: Absolutely. It needs to chill overnight. This makes it a great make-ahead dessert.

Q: Can I use milk chocolate?

A: I do not recommend it. The cake might become too sweet and soft. Bittersweet chocolate gives the best structure.

Q: Can I double the recipe?

A: For best results, make two separate cakes. This keeps the egg foam light and airy.

Q: Is the water bath really needed?

A: Yes, it is. It gives gentle, even heat. *Fun fact: This method is called a "bain-marie." It prevents cracks and ensures creaminess.

Which tip will you try first?

From My Kitchen to Yours

I hope you love making this special cake. It is pure magic on a plate. Share it with someone you cherish.

I would love to hear about your baking adventure. Tell me all about it in the comments. Your stories are my favorite thing to read.

Have you tried this recipe? Let me know how it turned out for you.



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Happy cooking!
—Elowen Thorn.



***MIDNIGHT
CHOCOLATE
SNOWCAP CAKE**

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Midnight Chocolate Snowcap Cake

Author: Elowen Thorn

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Difficulty: **Beginner**

Prep time: **30 minutes**



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Cook time: **25 minutes**

Rest time: **8 minutes**

Total time: **9 hours 45 minutes**



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Servings: **12 servings**



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Calories: **450 kcal**

Best Season: Summer

Description

A rich, flourless chocolate cake with a delicate crust and a dense,

mousse-like interior, perfect for a decadent dessert.

See also [Caramelized Banana Christmas Delight](#)

Ingredients

- 8 large eggs, cold
- 1 pound (454 grams) bittersweet chocolate or semisweet chocolate, coarsely chopped
- ½ pound (227 grams) unsalted butter (2 sticks), cut into ½-inch chunks
- ¼ cup strong coffee or liqueur (optional)
- confectioners' sugar or cocoa powder for decoration

Instructions

1. Adjust oven rack to lower middle position and heat oven to 325 degrees. Line bottom of 8-inch springform pan with parchment and grease pan sides. Cover pan underneath and along sides with sheet of heavy-duty foil and set in large roasting pan. Bring kettle of water to boil.
2. Beat eggs with hand-held mixer at high speed until volume doubles to approximately 1 quart, about 5 minutes. Alternately, beat in bowl of electric mixer fitted with wire whip attachment at medium speed (speed 6 on a KitchenAid) to achieve same result, about 5 minutes.
3. Meanwhile, melt chocolate and butter (adding coffee or liqueur, if using) in large heat-proof bowl set over pan of almost simmering water, until smooth and very warm (about 115 degrees on an instant-read thermometer), stirring once or twice. (For the microwave, melt chocolate and butter together at 50 percent power until smooth and warm, 4 to 6 minutes, stirring once or twice.) Fold 1/3 of egg foam into chocolate mixture using large rubber spatula

until only a few streaks of egg are visible; fold in half of remaining foam, then last of remaining foam, until mixture is totally homogenous.

4. Scrape batter into prepared springform pan and smooth surface with rubber spatula. Set roasting pan on oven rack and pour enough boiling water to come about halfway up side of springform pan. Bake until cake has risen slightly, edges are just beginning to set, a thin glazed crust (like a brownie) has formed on surface, and an instant read thermometer inserted halfway through center of cake registers 140 degrees, 22 to 25 minutes. Remove cake pan from water bath and set on wire rack; cool to room temperature. Cover and refrigerate overnight to mellow (can be covered and refrigerated for up to 4 days).
5. About 30 minutes before serving, remove springform pan sides, invert cake on sheet of waxed paper, peel off parchment pan liner, and turn cake right side up on serving platter. Sieve light sprinkling of Confectioners' sugar or unsweetened cocoa powder over cake to decorate, if desired.

Notes

For best results, use high-quality chocolate. The cake must be refrigerated overnight to set properly and develop its signature texture.

Keywords:Chocolate, Cake, Flourless, Dessert, Decadent