

Walt Disney World.
COOKING UP
the
MAGIC

EPICOT INTERNATIONAL
FOOD & WINE FESTIVAL

presented by CORKICLE



ROCKY ROAD CAKE

Serves 8

SPICY SUGARED ALMONDS

1/3 cup plus 1 teaspoon sugar, divided

1/8 teaspoon cinnamon

1/8 teaspoon ground cayenne

3 tablespoons water

3/4 cup unsalted almonds

CHOCOLATE-GANACHE SAUCE

6 ounces dark chocolate, chopped

2/3 cup heavy cream

CHOCOLATE-BUTTERMILK CAKE

1 cup all-purpose flour

1 cup granulated sugar

1/4 cup unsweetened cocoa powder

1 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

1 egg

1/2 cup vegetable oil

1/2 cup buttermilk

1/2 cup hot water

TOPPINGS

1 cup mini marshmallows

Sea salt

Reserved chocolate ganache

FOR SPICY SUGARED ALMONDS:

1. Line a baking sheet with parchment paper; set aside.
2. Combine 1 teaspoons sugar with the cinnamon and cayenne in a small bowl; set aside.
3. Stir remaining 1/3 cup sugar and water in a medium saucepan over medium-high heat until boiling. Carefully add almonds and stirring frequently for 8-10 minutes, until water evaporates. Continue stirring for 2-3 minutes, until sugar begins to caramelize. Sprinkle cinnamon reserved mixture over almonds and stir to mix.
4. Carefully pour almonds onto prepared baking sheet, separating with spatula.
5. Cool completely, then coarsely chop. Store in airtight container up to 3 days.

FOR CHOCOLATE GANACHE:

1. Spray eight 6-ounce ramekins with non-stick cooking spray; set aside.
2. Place chopped chocolate in a medium glass bowl.
3. Bring heavy cream to simmer in small saucepan over medium heat. Pour over chocolate. Let chocolate sit for 5 minutes, then stir until smooth.
4. Place 1 1/2 tablespoons of ganache in each ramekin and refrigerate for 20 minutes.
5. Keep remaining ganache at room temperature until ready to serve.

FOR CHOCOLATE-BUTTERMILK CAKE:

1. Preheat oven to 350°F.
2. In a large mixing bowl, whisk together flour, sugar, cocoa powder, baking soda, baking powder, and salt. Add egg, oil, and buttermilk. Whisk to combine. Carefully add boiling water and whisk until batter is smooth.
3. Remove ramekins filled with ganache from refrigerator and fill each with 1/3 cup cake batter. Bake for 20-25 minutes, until a toothpick inserted in the center comes out clean.
4. Cool 5-10 minutes before serving.

TO SERVE:

Carefully remove cakes from ramekins. Top each rock road cake with 2 tablespoons mini marshmallows and 1 tablespoon of spicy-sweet almonds. Warm chocolate ganache in microwave for 30 seconds on 50% power. Drizzle ganache over each cake and sprinkle with sea salt.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.