



# CATHEDRAL CHOCOLATE CAKE

## Molasses Chocolate Cake

### Ingredients:

30ml **PEOTRACO PURE MOLASSES**  
15ml Hot Water  
1/2 cup Butter  
2 pcs Large Eggs  
1 tsp Vanilla Extract  
1/3 cup **PEOTRACO PREMIUM COCOA POWDER**

1/2 cup All-Purpose Flour  
1/4 tsp Salt  
1/4 tsp Baking Powder

### Garnish:

1 cup **PEOTRACO BAKERS MATE INSTANT WHIPPING CREAM POWDER**, Whipped

### Procedure:

1. Preheat the oven to 350°F (175°C). Line a 9in X 9in (23cm) cake pan with parchment paper and lightly oil the bottom and two sides.
2. Heat the water in a microwave-safe cup until it is hot. Stir in the molasses until it is smooth and well blended.
3. In a large saucepan, melt 1/2 cup of butter over low heat. Once melted, remove from heat and stir in the sugar, eggs, and 1 teaspoon of vanilla extract. Beat in the 1/3 cup cocoa powder, flour, salt, and baking powder.
4. Spread the batter evenly into the prepared pan.
5. Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan, about 25 to 30 minutes.
6. Let the cake cool briefly before adding the panna cotta.

## Cathedral Panacotta

### Ingredients:

1 pack Agar powder  
1/8 tspb. Salt  
66g **PEOTRACO SUGARLYTE**

1 tsp. Vanilla Extract  
2 cups Heavy Cream



### Procedure:

1. Add the milk to a medium saucepan. Sprinkle the agar powder.
2. Add the salt, and sugar to the mixture. Heat over medium heat, stirring constantly, until the mixture reaches 150°F on an instant-read thermometer. This should take about 3-4 minutes.
3. Remove from the heat and whisk in the vanilla extract. Set aside and stir occasionally until the mixture cools to 120°F, about 10 minutes. Whisk in the heavy cream until well combined.
4. Strain the mixture into a large measuring cup or pitcher and evenly distribute it among the ramekins. Cover the baking sheet with plastic wrap, ensuring that the surface of the cream is not disturbed. Refrigerate to let it set.

## Cathedral Gelatin

### Ingredients:

500ml Water  
10g Agar powder

250g **PEOTRACO SUGARLYTE**  
3g **PEOTRACO FOOD COLOR GEL**

### Procedure:

1. Add the milk, agar powder, sugar, and food coloring to a medium saucepan.
2. Turn the heat to medium and stir constantly until the mixture begins to heat and comes to a gentle boil.
3. Strain the mixture into a mold.