

# Snow Garden Cake

from Shannon Szymkowiak

## INGREDIENTS

8 oz. unsweetened chocolate  
¾ cup butter  
1¾ cups brewed coffee  
1 tsp. vanilla  
2 large eggs  
1 bunch kale, cleaned and stems removed  
1–2 cups water  
2 cups cake flour  
1¾ cups evaporated cane juice  
1 tsp. baking soda  
1 10-oz. jar of blueberry or mixed berry jam  
2 Tbsp. maple syrup

“Snow” aka Frosting:

## INGREDIENTS

2 cups powdered sugar, sifted to remove any lumps  
¼ cup butter, room temperature  
8 oz. cream cheese, room temperature  
2 tsp. vanilla

## DIRECTIONS

Preheat oven to 275 degrees F. Grease and flour two 8 ½x4 ½” loaf pans and set these aside. Over low heat, combine the chocolate, butter, and coffee and stir continually until the chocolate has melted and everything is smooth and incorporated. Set this aside to cool for 15 minutes.

While the chocolate is cooling, steam the kale until tender. Remove from steamer and puree in a food processor or blender until smooth, using the water to get the right consistency. You may not use all of the water depending on your kale variety. The consistency of the puree should be wet and smooth but not runny. Combine ¼ cup kale puree to the jam and maple syrup. Set aside.

After your 15 minutes are up, add ½ cup kale puree, vanilla, and eggs to the chocolate mixture and beat until smooth and well incorporated. Sift together all dry ingredients and stir into the chocolate mixture until batter is smooth. Divide the batter between the two loaf pans. Bake for 45 minutes to one hour, or until a toothpick inserted in the center of the cake comes out clean.

Cool in the pans for 15 minutes, then remove from the pans and cool on racks until the cakes are at room temperature.

While the cake is cooling, make the frosting by beating together all of the frosting ingredients until the mixture is smooth and spreadable.

Once the cakes are at room temperature, cut each one in half to make two layers. Divide the jam mixture evenly between the two cakes and spread evenly on the center layer. Replace the tops. Spread a thick layer of frosting on the tops of the cakes. If you have extra frosting left over, it does freeze well for a future quick dessert.