



## Venezuelan Chocolate Marquesa

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This Venezuelan Chocolate Marquesa is easy to make and totally scrumptious! This NO-FUSS dessert loves to show up on holidays, celebrations and gatherings. It can be completely prepared ahead of time.

<b>Course</b>	Dessert
<b>Cuisine</b>	Venezuelan
<b>Prep Time</b>	30 minutes
<b>Cook Time</b>	0 minutes
<b>Chilling Timer</b>	8 hours
<b>Total Time</b>	8 hours 30 minutes
<b>Servings</b>	12 slices
<b>Calories</b>	595kcal
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### Equipment

- Kitchen Scale
- Mixer
- Springform Pan

### Ingredients

- 2 cups unsalted butter, softened (460 g - 4 sticks)
- 1/4 teaspoon salt
- 1 1/2 cup sweetened condensed milk (435 g)
- 1 1/2 cup powdered sugar (180 g)
- 3/4 cup unsweetened natural cocoa powder (75 g)
- 1/2 cup milk , divided (120 ml) (I used chocolate milk) (see notes)
- 1/2 teaspoon pure vanilla extract
- 7 oz Maria cookies (200 g - 1 pack)

- 1/2 cup dark chocolate for drizzling, melted (100 g) (optional)
- 1 1/3 cups slivered almonds, crushed (optional)

## Instructions

### Make the Chocolate Cream:

1. Using an electric hand mixer or a stand mixer, beat butter and salt until creamy on medium-high speed, about 10 - 15 minutes. **NOTE:** Beating the butter for a long time is the secret for the cream to does not taste buttery.
2. Add the condensed milk slowly; mix until well incorporated, 2 minutes. Then add the powdered sugar; continue mixing until incorporated and creamy, about 2 - 3 minutes. And then add the chocolate powder and mix until you have a homogeneous and fluffy mixture, about 2 more minutes. Finally, add 2 tablespoons of milk and vanilla extract; mix to incorporate. **NOTE:** If your cream is too stiff, add 1 - 2 more tablespoons of milk.

### Assemble:

1. Line a 9-Inch nonstick springform pan with parchment paper.
2. Spread evenly 1 /4 of the chocolate cream on the bottom of the mold.
3. Place the remaining milk in a bowl. Dip the Maria cookies (2 at the time) in the milk for 2-3 sec. **NOTE:** This is just a quick dip; don't over soak the cookies, or the cake will not have a good texture.
4. Place a layer of cookies on top of the chocolate cream. Continue alternating cream and cookies until you finish all the cookies. It will be about 4 layers. Finish with cream on top.
5. Cover the mold with plastic wrap and refrigerate for 8 hours or overnight.
6. When ready to serve, loosen the Marquesa from the pan's sides by running a thin metal spatula around the inside rim. Unmold and transfer to a cake plate.
7. If desired, decorate the Marquesa. Take a handful of crushed almonds and carefully press them around the cake, then drizzle with melted chocolate.
8. Serve. **NOTE:** I recommend leaving the Marquesa a room temperature for 5 -10 minutes before serving so the cream soften a little.

## Notes

**STORE:** You can store this Marquesa in the refrigerator, covered, for up to 1 week.

**MAKE AHEAD:** Marquesa can be made in advance, meaning there's one less thing to do on the day you're entertaining. So make it ahead and keep it covered and refrigerated for up to 3 days.

**EXTRA TIPS:**

1.- Melt the chocolate in the microwave in 30-second bursts, stirring between each burst, until smooth and melted. Set aside to slightly cool before drizzle it over the Marquesa.

2.- Galletas Maria can be purchased in the international food section of most grocery stores or online here.

3.- You can use any chopped nut you like to decorate the Marquesa or simply leave them out if you have a nut allergy.

4.- Substitute the dark chocolate drizzle for white chocolate, Nutella, Biscoff spread, or peanut butter.

5.- To make this recipe I like to use chocolate milk. If you don't have chocolate milk handy use regular milk.

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Please note that nutritional information is a rough estimate and it can vary depending on the products used.

### **Nutrition**

Calories: 595kcal | Carbohydrates: 45g | Protein: 8g | Fat: 44g | Saturated Fat: 24g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 14g | Trans Fat: 1g | Cholesterol: 96mg | Sodium: 109mg | Potassium: 384mg | Fiber: 4g | Sugar: 38g | Vitamin A: 1067IU | Vitamin C: 1mg | Calcium: 173mg | Iron: 2mg