

Lazy Cat Cake (Krunchoco Cake)

Course: **Cakes**

Servings	Prep time	Cooking time	Total time
6-8 servings	20 minutes	25 minutes	1 hour 40 minutes

Ingredients

For the Chocolate Sponge Cake:

- 3 eggs (structure and fluffiness)
- 100 g (½ cup) sugar
- 1 tsp vanilla extract
- 75 ml (⅓ cup) milk
- 75 ml (⅓ cup) oil
- 115 g (¾ cup) all-purpose flour
- 3 tbsp cocoa powder
- 2 tsp baking powder
- 1 pinch salt

For the Cream Filling:

- 150 g (⅔ cup) cream cheese
- 300 ml (1 ¼ cup) heavy cream
- 1 tsp vanilla extract
- 1 packet whipped cream stabilizer (optional)
- 2-3 tbsp sweetened condensed milk (optional)

For the Chocolate Ganache:

- 100 ml (½ cup) heavy cream
- 60 g (¼ cup) milk chocolate
- 60 g (¼ cup) dark chocolate

For the Crunchy Chocolate Topping

- 80 g (¾ cup) (chocolate) rice crispies
- 100 g (½ cup) melted chocolate (half milk, half dark)
- 3 tbsp cocoa powder

Directions

Prepare the Chocolate Sponge Cake

- 1** Preheat your oven to **175°C (350°F)** and grease a round cake pan. In a large bowl, beat **eggs and sugar** until light and fluffy. Add **vanilla extract, milk, and oil**, mixing until combined.
- 2** Sift in **flour, cocoa powder, baking powder, and salt**, and gently fold until smooth.
- 3** Pour the batter into the prepared pan and bake for **20-25 minutes**, or until a toothpick comes out clean. Let the cake cool completely before assembling.

Make the Cream Filling

- 4** In a bowl, beat **cream cheese, heavy cream, and vanilla extract** until thick and fluffy. Add **whipped cream stabilizer** and mix well.
- 5** If using, stir in **sweetened condensed milk** for added sweetness. Spread the cream evenly over the cooled cake.

Prepare the Ganache

- 6** Heat **heavy cream** in a saucepan until warm (don't let it boil). Pour over the **chopped chocolate** and let sit for 1-2 minutes.
- 7** Stir until smooth and glossy. Let it cool slightly, then pour over the cream layer and spread evenly.

Create the Crunchy Topping

- 8** Mix **rice crispies** with **melted chocolate** until fully coated. Add **cocoa powder**, then shake everything in a container to coat evenly. Spread the crispies on top of the ganache.

Chill & Serve

- 9** Refrigerate the cake for at least **1 hour** to set. Slice and enjoy this crunchy, creamy, chocolatey masterpiece!