

Chocolate layer cake

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Back to basics with a delicious chocolate cake, with a slight twist by malting the buttercream icing so it tastes like malteasers!

INGREDIENTS

Chocolate Cake

425g light brown sugar

425g unsalted butter

425g self raising flour

8 large eggs

1 tsp vanilla essence

1 tsp baking powder

100g milk chocolate & 100g dark chocolate melted

75g malted powder (I use Horlicks)

Malted Chocolate Buttercream

500g unsalted butter

500g icing sugar

200g milk chocolate melted

50g malted powder (I used Horlicks)

METHOD

1. Preheat oven to 180 degrees (fan) Grease 3 8inch round cake tins, I always like to use spring form.
2. Using a stand mixer beat sugar and butter until smooth, add eggs, vanilla essence and melted chocolate and beat again

3. Add malted powder, self raising flour and baking powder and beat until thoroughly combined
4. Divide the batter equally between the three cake tins and bake in the oven for 40 mins or until a skewer comes out clean. Once cooked cool in tin for 10 mins then remove onto a cooling rack and leave until cooled completely.
5. Make the butter icing by beating the butter until pale and creamy, add the icing sugar and melted chocolate and beat until all combined
6. Add in the malted powder, then thoroughly beat again
7. Ice using a palette knife or pipe between each layer of the cake and then finally on top.

Enjoy!



ENJOY! If you opt for Chocolate layer cake, please do share a picture!