

Gravity-defying chocolate cake

serves 8-10

INGREDIENTS

For the cake:

200g unsalted **softened butter**
 250g caster sugar
 1 tbsp instant coffee
 180ml boiling water
 170g **plain flour**
 50g cocoa powder
 50g **ground almonds**
 ½ tsp bicarb of soda
 1 tsp **baking powder**
 100ml **buttermilk**
 2 large **eggs**
 1 tsp vanilla extract

For the icing:

300g softened **salted butter**
 600g icing sugar
 2-3 tbsp **milk**
 200g dark chocolate, melted

For the ganache:

200ml **double cream**
 200g dark chocolate, roughly
 chopped

For the decoration:

Chocolate sprinkles
 Mini chocolate eggs
 1 large chocolate egg

Utensils:

Anti-gravity plastic tube
 3 x 8" round baking tines

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

In a bowl, whisk the butter and sugar for two minutes until smooth and creamy. In a jug, mix the coffee and boiling water and then the buttermilk and mix through. Now, add the eggs to the butter and sugar and whisk for a couple of minutes. In another bowl, sieve all the dry ingredients together.

Next, add half the liquid and halve the dry ingredients to the egg mixture with the vanilla extract and whisk until combined. Now, add the rest of the liquid and dry ingredients and whisk for a minute or two until smooth and creamy.

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PREPARATION

Divide this equally into the prepared tins and bake for 25-30 minutes 160 C CircoTherm® until baked and a skewer inserted comes out clean. Leave them aside to cool completely.

Meanwhile, prepare the icing. Cream the butter for a couple of minutes until pale and smooth. Now add the icing sugar and the milk and whisk for a couple of minutes. Next, add the cooled down melted chocolate and whisk for another two minutes until the buttercream is light and fluffy.

Now prepare the ganache. Heat the cream in a pan until it just comes to a boil. Place the chocolate in a bowl and drizzle the hot cream on top. Let it sit for a minute then stir until all the chocolate has melted.

All that's left to do now is to assemble the cake.

Place the cake on a cake board and spread some of the chocolate buttercream. Place the second cake on top and then more icing followed by the last cake. Cover the cake all over with the buttercream and then let it chill in the fridge for 30 minutes until slightly set.

Now, cover the cake with the ganache and insert the plastic tube in the cake. Cover the tube in the ganache and then stick the mini chocolate eggs all the way up to the top of the tube. Decorate the base of the cake with sprinkles. Finally, take a big chocolate egg, break the top of it and place it carefully on top of the tube. There you have it, a cake sent from space!