

# THE BIG WEEK



## FUNDRAISING FOR PARKINSON'S

### Rahul's Chocolate cake with hazelnut/chocolate filling, chocolate frosting and chocolate drip

**Serves:** 8-10

**Preparation time:** 15-20mins

**Baking/cooking time:** 40-50mins

#### Ingredients

##### **Chocolate cake**

140ml boiling water

80g cocoa powder

1.5 tbsp instant espresso

500g dark Muscovado sugar

90g Greek yogurt

170g salted butter (room temperature soft)

300g self-raising flour

5 medium eggs

½ tsp baking powder

##### **Filling**

200g chocolate and hazelnut spread (e.g. Nutella)

##### **Chocolate buttercream**

300g unsalted butter

Pinch of salt

270g icing sugar

350g plain chocolate/ dark chocolate (melted and cooled)

##### **Chocolate drip**

100g dark chocolate

25g vegetable oil

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### Equipment

Stand mixer/electric whisk  
Piping bag and star nozzle

Microwave  
Pallet knife

Mixing bowls  
Measuring scales

### Method

#### Chocolate cake

1. Preheat the oven to 160C Fan. Grease and line three deep 15cm baking tins with baking paper.
2. In the mixing bowl of a stand mixer or in a large mixing bowl beat the coco powder with coffee and boiling water to make a paste.
3. Then carefully add the rest of the ingredients in the order, and beat together for about a minute to prepare the cake batter.
4. Divide the batter in equally in three prepared tins. Bake in the preheated oven for 30-35mins or till a skewer inserted comes out clean.
5. Once baked, take the cakes out of the oven and let them cool in the tin for 10 mins. Then take them out and place them on wire rack to cool completely

#### Chocolate buttercream

6. Whisk the butter in a mixing bowl using an electric whisk till its pale and fluffy. Add the icing sugar and whisk well. Once all the sugar is well incorporated, add the melted chocolate and mix again.
7. Spoon half the buttercream in a piping bag and cover the rest

#### Chocolate drip

8. Melt the chocolate in microwave in 30sec bursts. Once completely melted, add the vegetable oil and mix thoroughly.
9. Pour in a piping bag and set aside.

#### Assemble

10. Place one of the sponges on top of a cake stand or cake board. Pipe a ring of buttercream on top of the sponge. Fill the middle with chocolate and hazelnut spread. Top it with the second sponge.
11. Repeat the same process of piping the chocolate buttercream around the border and fill the middle with the rest of the chocolate and hazelnut spread for the second sponge.
12. Place the third sponge on top. Coat the whole cake with buttercream and chill in the fridge to set, for about 30 to 45mins.
13. Once set, take the cake out of the fridge. Cut a tiny opening at the end of the piping bag with the drip, and pipe it around the edges of the sponge to create a drip effect.
14. Fill the rest of the buttercream in a piping bag fitted with star nozzle and pipe kisses around the edges of the cake.