

Warwick Good Food Society Recipes

Chocolate Birthday Cake (serves 8-12)

Ingredients:

- 205g all-purpose flour
- 200g brown sugar
- 200g sugar (white granulated)
- 75g cocoa powder
- 1 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 113g unsalted butter melted
- 118ml vegetable oil
- 2 large eggs + 1 egg yolk
- 2 teaspoons vanilla extract
- 250ml buttermilk (or 250ml of milk mixed with 1tbsp of lemon juice)



For the buttercream icing:

- 1 bar of milk cooking chocolate (150g)
- 226g unsalted butter softened to room temperature
- 320g icing sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- 2 Tablespoons heavy cream (30ml)
- Handful of choc chips
- White chocolate flavour writer pen

Method:

1. Preheat oven to gas mark 4 and prepare two deep 8" round cake pans by lining the bottoms with greaseproof paper and lightly greasing the sides. Set aside.
2. In a mixing bowl, mix together the flour, sugars, cocoa powder, baking soda, and salt.
3. Add the melted butter and oil and stir well.
4. Add the eggs and egg yolk, one at a time, stirring well after each addition. Pause occasionally to scrape down sides and bottom of bowl.
5. Stir in vanilla extract.
6. Gradually add buttermilk and stir well.
7. Evenly divide batter between prepared pans. Bake for 35-40 minutes.

For the chocolate buttercream icing:

8. In a microwave-safe bowl, break up the cooking chocolate into chunks and microwave at 15 second intervals, stirring between intervals, until the chocolate is

completely melted. Set aside and allow to cool slightly (about 10 minutes, stirring occasionally).

9. Cream room temperature butter (stir the butter until it becomes creamy). Stir in slightly cooled chocolate and mix well.
10. Gradually add sugar, scraping down the sides and bottom of bowl occasionally.
11. Sprinkle in salt and vanilla extract, stir well.
12. Gradually add heavy cream and mix well.
13. Once the cake is completely cool, spread a thick layer of icing over the top of one cake round. Put the second round on top.
14. Put the remaining icing into a piping bag and pipe dots onto the top of the cake.
15. Sprinkle chocolate chips onto the centre of the top of the cake.
16. Use the white chocolate writer pen and write a name and some hearts onto greaseproof paper. Leave to cool (putting in the fridge for a few mins). Once cool, peel of the paper and prop the letters in front of the cake. Add the heart to the top of the cake.