

Recipe Name: Chocolate cake (in mini)

Serves: 12

From: Michelin Cook time: 20 min / 1 hour / 1 day

Ingredients

265 g Flour
220 g cacao powder
5 g salt
5 g baking powder
5 g baking soda
400 g sugar
5 eggs
30 cl buttermilk
15 ml vanilla
35 cl Hot water
50 g melted butter

2 c
2 c
1 tsp
1 tsp
1 tsp
1 cup
1 cup
1/2 stick

Direction

- mix dry ingredients
- whisk eggs, vanilla & buttermilk in separate bowl
- add wet ingredients to dry
- add water
- mix batter mix again
- Pour batter evenly into 22 cm round pan
- Bake @ 180°C
- Approx 20 min or until toothpick comes clean
- let layer cool completely on rack.

Buttercream Icing:

400 g sugar
170 g egg whites (2 sticks)
225 g butter, room temp, cubed
1 pinch salt

* If too runny add 1x sugar 1/2 c, at a time, to thicken

- whisk egg whites & sugar in double boiler till sugar dissolved and thick cracks 1 min
- add butter & vanilla
- add salt
- Heat till combined; let cool

Notes:

- * Use icing to bind layers to create 2 layer cake
- * Pour / Spread remaining icing over entire cake
- * Use wooden long toothpicks to anchor layers together - if needed

Store wrapped with cellophane or wax paper in refrigerator in 1-2 weeks.