

THE ULTIMATE DEATH-BY-CHOCOLATE CRUNCH CAKE

Serves 10

INGREDIENTS

For the cake:

3 cups cake flour
1½ cups cocoa powder
2 cups castor sugar
2 tsp Royal Baking Powder
2 tsp bicarbonate of soda
1½ cups buttermilk
¾ cup oil
3 eggs, room temperature
1½ cups hot water

For the chocolate buttercream icing:

2½ slabs (80g each) Cadbury Dairy Milk Chocolate
1 cup (240g) butter, softened
2½ cups (350g) icing sugar, sifted

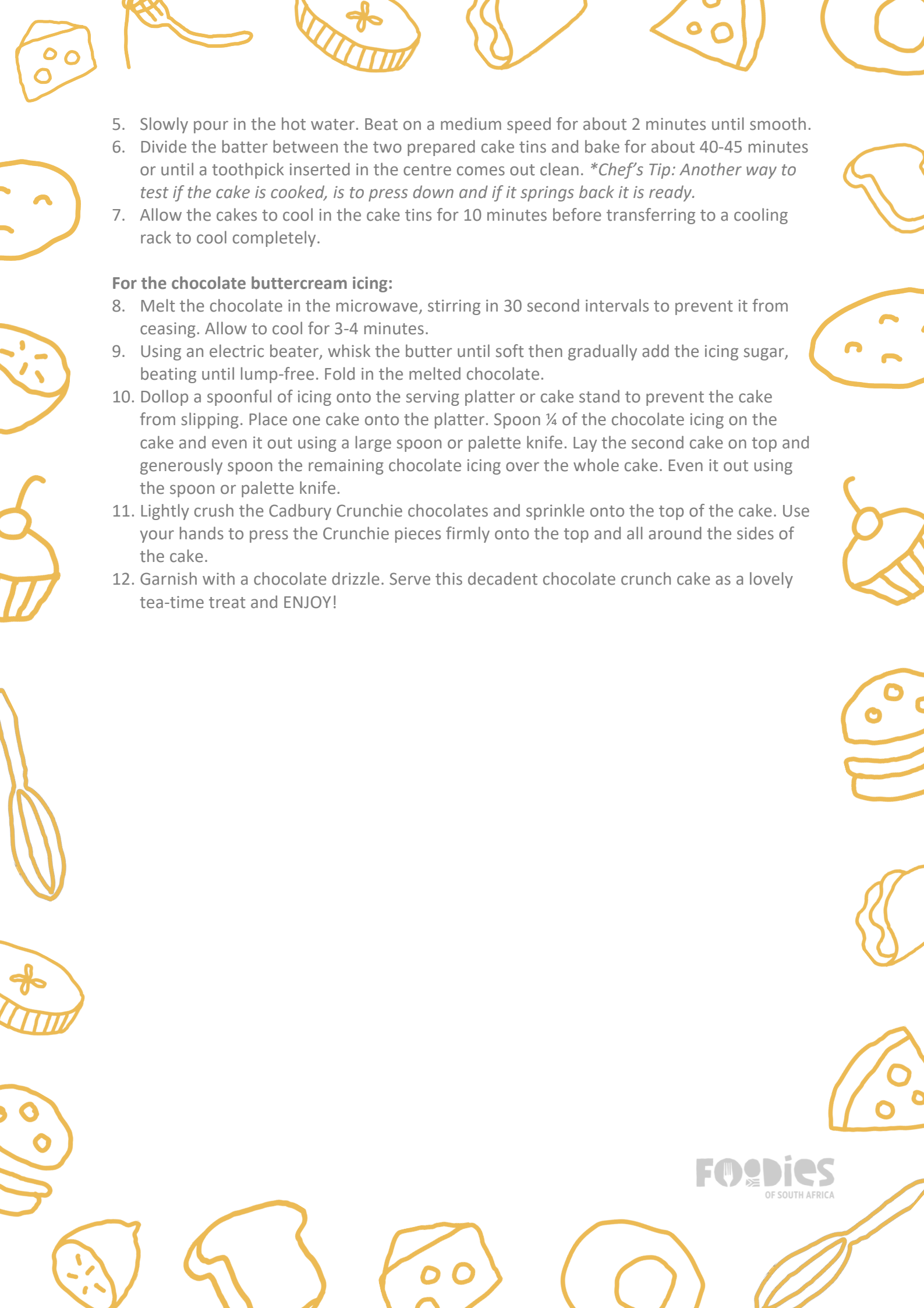
Serving suggestion:

6 bars (40g each) Cadbury Crunchie
Chocolate drizzle

METHOD

For the cake:

1. Preheat the oven to 180°C and line the bottom of 2x23cm cake tins with baking paper. Grease the sides of the baking tins.
2. Optional step: To ensure your cakes bake evenly, prepare cake strips for the outsides of the tins. Cut a piece of foil long enough to wrap around the tin with a 2-3cm overlap. Tear a strip of paper towel the same length. Dip the paper towel in water, squeeze out the excess and fold to form a 2-3 cm strip. Lay this onto the edge of the foil. Fold the foil over the paper towel, forming one long strip and wrap this around the cake tin. Repeat these steps for the other cake tin.
3. In a large mixing bowl, sift together the flour, cocoa powder, sugar, Royal Baking Powder and bicarbonate of soda. Stir the dry ingredients to mix.
4. Make a hollow in the centre of the dry ingredients. Add the buttermilk and oil and beat on a low until just incorporated. Add the eggs one at a time while beating. **Chef's Tip: Use room temperature eggs as they mix better with the batter and the cake will rise more easily.*

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5. Slowly pour in the hot water. Beat on a medium speed for about 2 minutes until smooth.
 6. Divide the batter between the two prepared cake tins and bake for about 40-45 minutes or until a toothpick inserted in the centre comes out clean. **Chef's Tip: Another way to test if the cake is cooked, is to press down and if it springs back it is ready.*
 7. Allow the cakes to cool in the cake tins for 10 minutes before transferring to a cooling rack to cool completely.

For the chocolate buttercream icing:

8. Melt the chocolate in the microwave, stirring in 30 second intervals to prevent it from ceasing. Allow to cool for 3-4 minutes.
9. Using an electric beater, whisk the butter until soft then gradually add the icing sugar, beating until lump-free. Fold in the melted chocolate.
10. Dollop a spoonful of icing onto the serving platter or cake stand to prevent the cake from slipping. Place one cake onto the platter. Spoon $\frac{1}{4}$ of the chocolate icing on the cake and even it out using a large spoon or palette knife. Lay the second cake on top and generously spoon the remaining chocolate icing over the whole cake. Even it out using the spoon or palette knife.
11. Lightly crush the Cadbury Crunchie chocolates and sprinkle onto the top of the cake. Use your hands to press the Crunchie pieces firmly onto the top and all around the sides of the cake.
12. Garnish with a chocolate drizzle. Serve this decadent chocolate crunch cake as a lovely tea-time treat and ENJOY!