



Chocoholics Chocolate Shard Cake

16 - 18 servings



● ● ● ● up to 240 Min.



- 1** To make the marble shards, line a 30 x 20cm baking tray with greaseproof paper. Break 150g of Extra Dark Chocolate in a heatproof bowl. Place the bowl over a pan of barely simmering water and stir until melted. In a separate bowl, melt 75g of White Chocolate as above.
- 2** Pour the melted Extra Dark Chocolate into the lined baking tray. Spread the chocolate to the edges of the tray with a pallet knife and tap the tray on your surface to smooth.
- 3** Spoon blobs of the White Chocolate randomly over the Extra Dark Chocolate and using a cocktail stick or wooden skewer create a marble effect by swirling the two chocolates in a figure of eight pattern repeatedly.
- 4** Add sprinkles if you wish.
- 5** Place the baking tray with melted chocolate in the fridge and allow to chill for 3 hours or until completely set.
- 6** Once set remove from fridge and break the chocolate into shards by hand.

Ingredients:

For the Cake:

335 g Plain Flour
525 g Dark Brown Soft Sugar
125 g Dr. Oetker Fine Dark Cocoa Powder
10 g Dr. Oetker Baking Powder
14 g Dr. Oetker Bicarbonate of Soda
3 Medium Eggs
185 ml Coconut Oil , Or Vegetable Oil
2 tsp Dr. Oetker Madagascar Vanilla Extract , 2tsp
375 ml Whole Milk
375 ml Water , Boiled

For the Buttercream:

1200 g Dr. Oetker Chocolate Buttercream Style Icing

For the Marble Shards:

150 g Dr. Oetker 72% Extra Dark Chocolate
75 g Dr. Oetker 26% White Chocolate
100 g Dr. Oetker Chocolatey Mix Sprinkles

For the Drip Topping:

150 g Dr. Oetker 72% Extra Dark Chocolate

For the Meringue Kisses:

2 Egg Whites
100 g Caster Sugar
20 g Dr. Oetker Fine Dark Cocoa Powder

For the Decoration:

Dr. Oetker Giant Chocolate Stars



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- 7 Whilst the marble shards are setting make the meringue kisses.
- 8 Start by heating the oven to 100°C and line a baking tray with non-stick baking paper.
- 9 Put egg whites in a clean mixing bowl and whisk using an electric whisk or mixer until stiff peaks are formed.
- 10 With the whisk/mixer running, gradually add the caster sugar a tablespoon at a time. Whisk until thick and glossy and the sugar is fully dissolved (you can test this by rubbing a little of the mixture between your thumb and finger and if you can't feel any sugar grains then it is ready)
- 11 Put the meringue mix into a piping bag and cut off the end of the bag in a straight line about 1.5cm wide.
- 12 Pipe the kisses onto your lined baking tray by holding the piping bag upright and squeezing gently to create a dome about 2cm in diameter. Then quickly pull the piping bag away upwards to create a nice peak. Leave a small gap between each of the kisses to allow for swelling during baking.
- 13 Put the Cocoa Powder into a fine sieve then gently dust the meringue kisses with the Cocoa Powder to give a speckled effect.
- 14 Bake in the oven for about 45 minutes until firm to the touch.
- 15 Remove from oven, cool and store in an airtight container.
- 16 To make the sponge cake, preheat the oven to 180°C 170°C (150°C fan oven, 325°F, gas 3) 170°C (150°C fan oven, 325°F, gas 3)(160°C fan oven, 350°F, gas 4). Grease and line 4 x 7inch round cake tins. Do not use loose bottomed tins as the cake batter is very liquid.
- 17 Put all the ingredients for the cake except the hot water into a bowl and fold carefully until all the ingredients is mixed.
- 18 Add the boiling water and with a hand whisk, mix until you have a smooth consistency.
- 19 The cake batter will have a very liquid consistency. Pour the mixture into a jug and divide the mixture evenly between the cake tins.





- 20 Bake for 30 minutes until cooked and a cocktail stick or skewer comes out clean. Leave to cool.
- 21 Once the cake is cooled, use a small amount of Chocolate Buttercream to stick the base tier of the cake to the cake board.
- 22 Spread the Chocolate Buttercream on each layer of cake using a pallet knife and stack the cake together. Then spread a thin amount of Chocolate Buttercream on the outside of your cake, starting from the base and working up the cake.
- 23 Chill for around 30 minutes in the fridge until set.
- 24 Add another layer of Chocolate Buttercream around the whole cake and once covered, use a hot palette knife (you can dip this in a cup of boiling water) to get a smooth finish.
- 25 To make the chocolate drip, break 150g of Dark Chocolate in a heatproof bowl. Place the bowl over a pan of barely simmering water and stir until melted.
- 26 Leave to cool slightly for around 5 minutes.
- 27 Pour the melted Dark Chocolate onto the top of your cake and using a palette knife, spread over the top of the cake and push to the edges of the cake so that it starts to drip over the edge.
- 28 Whilst the chocolate drips are still setting, insert your shards, by making some incisions in the top of the cake (around 1inch depth) using a small sharp knife to help the shards stay upright.
- 29 To finish your decoration add your meringue kisses and chocolate stars and enjoy!

