



Halloween Gory Chocolate Cake

about 12 slices



Difficult

● ● up to 120 Min.



Ingredients:

For the Cake:

220 g Unsalted Butter
220 g Caster Sugar
4 Medium Eggs
10 ml Dr. Oetker Madagascar
Vanilla Extract (2 tsps)
170 g Self-Raising Flour
2 Dr. Oetker Fine Dark Cocoa
Powder (50g / 2 sachets)

For the Buttercream:

250 g Unsalted Butter
450 g Icing Sugar
2 Dr. Oetker Fine Dark Cocoa
Powder (50g / 2 sachets)
30 ml Milk (2 tbsp)
5 ml Dr. Oetker Madagascar
Vanilla Extract (1 tsp)

For the Decoration:

1000 g Dr. Oetker Ready to Roll
White Fondant Icing
250 g Caster Sugar
125 ml Water
Dr. Oetker Red Extra Strong Food
Colour Gel (1 tube / 10g)

- 1 For making the chocolate cake:** Preheat oven to 180°C (fan oven 170°C)/350°F/Gas Mark 4. Grease and line two 20cm (8 inch) cake tins. Cream the butter and sugar until really pale and fluffy. Add the eggs one at a time and Vanilla Extract whilst beating until the mixture thickens up. Sift in the flour and cocoa powder and mix until all combined.
- 2** Divide the mixture evenly between the 2 tins. Bake for 25-30 minutes or until a cocktail stick comes out clean.
- 3 To make the edible glass:** To make the edible glass shards, bring 250g of caster sugar and 125ml of water to a boil in a small high-sided saucepan, stirring, until sugar dissolves. Reduce heat to medium-high, and cook until the mixture just starts to turn pale gold around edges. Remove from the heat, and immediately pour onto a rimmed baking tray. Working quickly, tilt the baking tray to spread the mixture to edges to make a very thin layer. Let it cool and harden.



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- ④ **To make the chocolate buttercream frosting:** Place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable. Sift and beat the cocoa powder in to the icing and use it to sandwich the two sponges together. Beat the butter in a bowl until soft. Gradually sift and beat in the icing sugar and cocoa powder. Add the Vanilla Extract and enough milk to make the icing fluffy and spreadable.
- ⑤ **Assembling the cake:** Remove the cakes from the tins once cool. Carefully trim the rounded tops off the cakes and slice each cake in half. Spread 3 cake rounds with 1/3 of the pink icing, and the remaining raspberry jam, then sandwich all the cakes together. Spread more icing smoothly round the side of the cake - running the warmed blade of a palette knife flat against the cake helps to achieve a smooth effect. Carefully trim the rounded top off one cakes and slice each cake in half. Spread 3 cake rounds with chocolate buttercream and sandwich all the cakes together.
- ⑥ Spread a thin layer of chocolate buttercream around the sides and on the top of the cake with a pallet knife. Make sure this is a really thin layer so scrape off any excess and put the cake into the fridge for about 30 minutes to harden.
- ⑦ Roll the White Regal-Ice into a large circle around half a cm thick - make sure you add icing sugar to your work surface and rolling pin so the icing does not stick. Remove the cake from the fridge and place the icing on top, smoothing in upward motions with the palm of your hand - try not to use your fingers as this can dent the icing. When the icing touches the cake board, cut around the edge of the cake with a small sharp knife.
- ⑧ For the finishing touches, mix some Red Gel Food Colour with a small amount of water to make a red liquid. Cut some large slash marks into your cake using a small sharp knife, then trickle some red liquid in each slash until it pours out. You can also add some splashes of red colour by dipping a pastry brush and flicking this directly onto the cake. Break the glass into shards and place in the top of the cake.

