



Hot Chocolate Cake

15 servings



Medium

● ● up to 120 Min.



- 1 Preheat the oven to 180C/160 fan/gas 4. Grease and line three 9"/23cm cake tins.
- 2 In a large bowl, cream the butter and sugar until soft and light. Add the eggs, a little at a time, beating well to fully incorporate.
- 3 Combine the flour, malt drink, cocoa powder and baking powder with a pinch of salt in a small bowl. Fold into the butter and egg mixture then add the yoghurt, melted milk chocolate and 100ml hot water. Stir until well combined then divide between the tins.
- 4 Bake for 25-30 mins until a toothpick comes out clean when inserted in the middle of the cake.
- 5 To make the marshmallow frosting, combine the egg whites, caster sugar, cream of tartar and glucose syrup to a large bowl. Set this over a pan of just simmering water (don't let the bowl touch the water) and whisk with electric beaters until the sugar has dissolved and the mixture is warm. Remove from the heat and continue whisking until fluffy and doubled in volume. Beat the butter on a high speed until light, then add the icing sugar and continue beating for about 5 mins until fully incorporated. Add the marshmallow mixture and beat on a high speed until fluffy. Pop in the fridge until needed.

Ingredients:

For The Cake:

250 g Unsalted butter (softened)
350 g Caster Sugar
5 Medium Eggs (beaten)
350 g Plain Flour
50 g Malted Drink Powder
50 g Dr. Oetker Fine Dark Cocoa Powder
12 g Dr. Oetker Baking Powder
75 ml Greek Yoghurt
150 g Dr. Oetker 35% Milk Chocolate , Melted

To Decorate:

150 g Dr. Oetker 72% Extra Dark Chocolate
150 g Dr. Oetker 26% White Chocolate
150 g Dr. Oetker 35% Milk Chocolate
about 25 g Dr. Oetker Glamour & Sparkle Sprinkles
Dr. Oetker Giant Chocolate Stars
about 50 - 100 g Marshmallows
Meringue Kisses , 15 Pieces
Chocolate Kisses , 15 Pieces

For The Marshmallow Frosting:

2 Egg Whites
125 g Caster Sugar
2 g Dr. Oetker Cream of Tartar Sachets
4 g Dr. Oetker Liquid Glucose
250 g Unsalted butter (softened)
400 g Icing Sugar , Sifted
1 tsp Dr. Oetker Madagascar Vanilla Extract



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- 6 When ready to decorate the cake, place a little of the frosting on a cake board. Top with the first layer of cake, then spread with a few tbsp of frosting. Repeat this process until all the layers are used up.
- 7 Crumb coat the cake by using about 1/3 of the remaining frosting to lightly cover the cake as evenly as possible. Discard any unused, crumb frosting. Refrigerate for at least 1 hour.
- 8 Use the remaining frosting to cover the cake, using a cake scraper or palette knife to create an even surface. Refrigerate for a further hour.
- 9 Meanwhile, make the chocolate bark by melting each chocolate separately, either in small glass bowls set over simmering water or in the microwave, stirring frequently. Line three baking trays with parchment. Pour about half of the dark chocolate onto one of the trays, then drizzle with the white and milk chocolate. Repeat for the other kinds of chocolate, then sprinkle with the Glamour and Sparkle sprinkles and refrigerate to set.
- 10 To decorate, drizzle the edge of the top of the cake with the remaining melted dark chocolate, allowing it to drip down the sides. Make sure the chocolate is completely cool at this stage. Pile the middle of the cake with the chocolate stars, marshmallows, candy canes, meringue and chocolate kisses. Serve immediately.

