Spider Web Cake

12 - 13 slices   🗑 🗑 🗑   Medium   up to 40 Min.

Ingredients:

For the Red Velvet Cake:
180 g Unsalted butter , Softened
180 ml Sunflower Oil
330 g Caster Sugar
2 Medium Eggs
15 ml Dr. Oetker Madagascan Vanilla Extract
30 g Dr. Oetker Fine Dark Cocoa Powder
15 g Dr. Oetker Red Extra Strong Food Colour Gel
250 ml Whole Milk
30 g Natural Yogurt
400 g Plain Flour
5 g Dr. Oetker Bicarbonate of Soda
5 ml White Wine Vinegar

For the Chocolate Ganache:
250 g Dr. Oetker 72% Extra Dark Chocolate , Chopped
150 ml Double Cream

For the Spiders Web:
75 g Marshmallows , White
5 ml Dr. Oetker Madagascan Vanilla Extract

For the Spiders:
100 g Dr. Oetker Black Fondant

1. Pre-heat the oven to 160□C (fan)/ 180□C/350□F/gas mark 4. Line three 18cm round loose bottomed cake tins with baking paper.

2. Place the butter, oil and sugar into a mixing bowl and beat well until pale and fluffy.

3. Add the eggs one at a time beating well and scraping down the sides after each addition. Add the Vanilla Extract and Cocoa Powder and mix well.

4. Add the Red Gel Food Colour and mix well.

5. Mix the milk and yogurt in a measuring jug.

6. Add half of the flour to the cake mixture along with half of the milk mix. Mix until smooth then add the remaining flour and milk, mix again.

7. Mix the Bicarbonate of Soda and vinegar in a small bowl and add to the cake mix stirring until fully combined.

![Dr. Oetker]

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8 Divide the cake mix evenly between the 3 cake tins and bake in a pre-heated oven for 30-35 minutes until an inserted skewer comes out clean.

9 Allow the cakes to cool in the tins for 15 minutes before removing and placing onto a cooling rack to cool completely.

10 To make the ganache, place the chopped Chocolate into a bowl. Pour the cream into a small saucepan and bring to the boil, remove from the heat and pour the boiling cream onto the chocolate. Allow to stand for 5 minutes before stirring to form a smooth glossy ganache. Allow to cool slightly then place in the fridge for 45 minutes to cool and thicken.

11 To assemble, place the first sponge onto a cake stand. Take 2 tbsps of ganache and spread evenly over the cake. Top with the next sponge and repeat.

12 Spoon the remaining ganache over the cake and use a palette knife to smooth the ganache over the top and sides of the cake to create a smooth finish. Place the cake in the fridge for 20 minutes to set.

13 To make the spiders web, place the marshmallows and Vanilla Extract into a small saucepan. Heat gently to melt the marshmallows.

14 To decorate take a teaspoon of melted marshmallow and stretch and wrap over the cake. –be careful as the melted marshmallow is very hot so allow to cool slightly before touching. Repeat to make your web, don't forget the sides of your cake as well! To help you work with the melted marshmallow keep the mix warm by gently re-heating when needed.

15 Use the black sugar paste to make spiders to decorate your cake. Start with a round body, add a head and 8 legs. Use the remaining black sugar paste to make spiders of all different sizes. Place your spiders onto a piece of baking paper and allow to set and harden slightly before adding to your web. The stickiness of the marshmallow will help you attach the spiders to your cake.