

## Chocolate Cake with a Mini Egg Masterpiece

Our Food & Beverage Manager's daughters (Emily, Lucy, Grace & Cordelia) are taking after their Dad with a keen culinary interest and can be often found in the kitchen.

Below they have shared one of their favourite chocolate cake recipes resulting in spectacular Mini Egg topped creations!



### Ingredients

#### Cake

260g all-purpose flour  
335g caster sugar  
75g cocoa powder  
1 1/2 tsp bicarbonate of soda  
2 tsp salt  
260g unsalted butter, softened  
3 large eggs, at room temperature  
260ml milk  
Ganache  
400g dark chocolate  
175ml thickened/whipping cream

#### Decorations

Mini eggs or other sweets of your choice (Keep the bag that they came in)  
A thick drinking straw  
Fresh raspberries

#### Instructions

Start by making your Ganache

1. Add chocolate and cream into a large microwave safe bowl. Microwave for 20 seconds at a time, mixing each time until smooth. Cover with plastic wrap and set aside to set. Allow to set at room temp. Then use a hand mixer to whip until ganache lightens in colour and goes fluffy.

#### Now for your Cake

1. Preheat a fan-oven to 140C or 160C for a conventional oven. Spray two 8" cake tins with oil spray and line the bottom with baking paper. Set aside
2. Add the flour, sugar, cocoa powder, bicarb soda and salt to a large mixing bowl and mix together using a hand mixer until well combined.
3. Now add the softened butter and mix on low speed until mixture reaches a crumbly sand like texture.
4. Add the eggs and milk and mix on low speed until no dry ingredients are showing.
5. Share the mixture between the two 8" cake tins with batter.

6. Bake for 50-60 min or until a toothpick inserted comes out clean. If the pick comes out with wet batter, bake for a further 10 min at a time until fully baked. Allow the cakes to cool to room temperature inside the tins before tipping out, use a flat end spatula to go around the edge of the tin if they don't come out when upsid.
7. Spread a small amount of your ganache on the top of one and then the bottom of your other cake, next place your raspberries intermittently on top of the ganache before putting one cake on top of the other.
8. Now add a small bulb of ganache on an 8" cake board and use a small offset spatula to spread it around slightly before adding the cake.
9. Keeping a small amount of ganache aside for the egg spectacle tip the remaining ganache on your cake and spread using a spatula.
10. Tip your chocolate eggs out of the bag and then fill the bag with a small amount of tissue to pad it out.
11. Cover your straw thickly with ganache and poke it into the centre of your cake add balance the sweet bag on the straw and stick your eggs on and around the straw to give the waterfall effect.

**Next, make sure you take a picture to share with us of your creation before you enjoy the tasty results!**

