



1. Preheat the oven to 180°C/160°C fan/ gas mark 4. Grease and line the tins with the provided greaseproof circles. If you do not have three tins, you may need to bake in batches.



2. Put the cocoa (bag 1) into a small bowl. Add 5 tbsp of hot water and mix until smooth. In a large bowl, beat together 200g of butter, 3 eggs, and the flour, baking powder and sugar (bag 2). Stir in the cocoa mixture and 3 tbsp of milk until you have a smooth batter.



3. Divide the mixture between the three cake tins. Bake the cakes for 20-23 minutes until they have risen. Test the cakes with the provided wooden skewer, if the skewer comes out clean, the cakes are done. Leave to cool completely in the tin on a wire rack. While the cakes are cooling, begin making the toffee sauce.



4. On a low heat, put 25g of butter and demerara sugar (bag 3) in a saucepan. Let the butter melt slightly, then add 55ml of double cream and stir continuously (be careful as the sauce will be hot). When everything has combined and the sugar has dissolved, turn the heat up slightly, continuing to stir. Let the sauce bubble for 1 minute, or until it has thickened, then remove from the heat and stir for a few seconds. Pour the toffee sauce into a heatproof bowl and leave to cool.



5. Once the cakes and toffee sauce are cool, make the icing. Briefly beat 180g of butter, then gradually add the icing sugar (bag 4), mixing until pale and smooth. Give the cooled toffee sauce a stir, add it to the icing, and beat until combined.



6. To assemble the cake, position one sponge centrally on a plate or board, spread on 2-3 tbsp of buttercream, and smooth over. Sandwich the second sponge on top and ice as before. Add the final sponge, and using half of the remaining icing, spread a thin layer of buttercream around the sides and top of the cake (this is the crumb coat). Leave the remaining buttercream to one side and chill the cake in the fridge for 15-20 minutes until firm to the touch. Cover with the remaining buttercream and refrigerate.



7. To make the chocolate ganache, break the dark chocolate discs (bag 5) into small pieces and put into a heatproof bowl over a pan of gently simmering water, ensuring that the bowl does not touch the water. Add 70ml of double cream and stir until smooth and combined. Remove from the heat and carefully take the bowl off the pan. Let the ganache cool for 5 minutes, stirring occasionally. Don't leave the ganache to cool for too long, otherwise it will be too firm to drip.



8. Put the ganache into the provided piping bag, using a tall glass or mug to help hold the bag upright. Remove the chilled cake from the fridge and pipe the ganache around the top edge of the cake, letting it drip to different lengths down the sides. Pipe the remaining ganache over the centre of the cake, spreading with a palette knife, or spoon. Decorate with the caramel curls (bag 6) and chill the cake in the fridge for 45 minutes, or until ready to serve.

MY TOP TIP

To help achieve a glossy finish, dip your pallet knife in hot water to help smooth the buttercream around the cake.

Michel Roux
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SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	45 MINS	20-23 MINS	12

IN THE KIT

- Bag 1:** 27g Food Thoughts cocoa powder
- Bag 2:** 200g self-raising flour, 1tsp baking powder, 175g caster sugar
- Bag 3:** 55g demerara sugar
- Bag 4:** 300g icing sugar
- Bag 5:** 30g Food Thoughts 70% chocolate discs
- Bag 6:** 10g caramel curls

- Butter measure
- Wooden skewer
- 3 greaseproof discs
- Small piping bag

YOU WILL NEED

- 405g (200g + 25g + 180g) unsalted butter (at room temperature)
- 3 medium eggs
- 3tbsp (45ml) milk
- 125ml (55ml + 70ml) double cream
- 3 x 18cm round tins
- 1 small pan
- 1 heatproof bowl

STORAGE

Store in an air-tight container in the fridge, allowing the cake to return to room temperature before serving.

INGREDIENTS

Icing sugar: (sugar (97%), maize starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), caster sugar, demerara sugar (sugar, cane molasses), dark chocolate discs (4%) (cocoa mass, sugar, cocoa butter, emulsifier (**soy** lecithin), natural vanilla flavour), cocoa powder (3%) (20-22% fat (cocoa butter), alkalized), caramel blossom curls (sugar, whole **milk** powder, cocoa butter, cocoa mass, emulsifier: E442, flavouring, spices, natural vanilla flavouring), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1277kJ/302kcal
Fat	3.0g
of which saturates	1.6g
Carbohydrates	64g
of which sugars	47g
Protein	3.3g
Salt	0.31g

Allergens: For allergens see ingredients in **bold**.
May contain: **nuts**.

Best before: see sticker. Store in a cool, dry place.

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770g

CHOCOLATE DRIP CAKE



Michel Roux



COLLABORATING WITH FOOD THOUGHTS

