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Chocolate Honeycomb Cake Ingredient Kit

Honey comb pieces (sugar, glucose syrup, sodium bicarbonate E500(ii), rice flour), Belgian dark chocolate chips (cocoa mass, sugar, emulsifier: **soya lecithin**, natural vanilla flavouring), Cocoa powder (potassium carbonate), Icing sugar (sugar, anti-caking agent: corn flour), Light brown sugar (sugar, cane molasses), Baking powder (**wheat flour** (**wheat flour**, calcium carbonate, iron, niacin, thiamine), raising agents (Sodium acid pyrophosphate, sodium bicarbonate)), Self raising flour (**wheat flour**, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)).

Belgian dark chocolate contains cocoa solids 50% minimum.

Allergens: for allergens, see ingredients in **bold**.
Prepared in a factory that handles wheat, milk, soya and nuts.

Nutritional info per 100g (as sold): Energy 406 kcal/1714kJ, Protein 4.9g, Carbohydrates 80g (of which sugars 57g), Fat 6.4g (of which saturates 3.8g), Salt 0.08g.

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

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH **695g**



A velvety
chocolate sponge
made truly decadent
with rich chocolate
ganache and
buttercream. Topped
with crunchy
honeycomb!

CHOCOLATE HONEYCOMB CAKE

SKILL LEVEL:



PREP TIME:
30 MINS

BAKE TIME:
30 - 35 MINS

SERVINGS:
10 - 12

YOU WILL NEED:

- 200g + 80g + 15g butter
- 3 medium eggs
- 200ml + 2 tbsp milk
- 2 round tins



IN THE KIT:

- Bag 1 • 50g dark chocolate
- Bag 2 • 200g light brown sugar
- Bag 3 • 170g self raising flour
• 50g cocoa powder
• 1/2 tsp baking powder
- Bag 4 • 100g icing sugar
• 20g cocoa powder
- Bag 5 • 50g dark chocolate
• 15g icing sugar
- Bag 6 • 40g honeycomb
- 2 x round baking paper sheets
- 1 butter measure
- 1 testing skewer

CHOCOLATE HONEYCOMB CAKE

1. Preheat your oven to 180°C/160°C fan assisted/gas mark 4. Grease each tin with a little butter and line both tins with the round baking paper provided.

2. Place the sealed dark chocolate bag (bag 1) in a bowl and pour boiling water over the bag, allowing the chocolate to melt. Remove to cool slightly.

3. Cream 200g of soft butter with the light brown sugar (bag 2) for 2 - 3 minutes until light and fluffy. Cut a corner off of the melted chocolate bag and squeeze into the butter mixture, beating again to incorporate.



4. Beat together 3 eggs and 200ml of milk in a jug. Add half of the milk mixture to the creamed butter and fold in gently. Follow by folding half of the flour and cocoa (bag 3), and repeat these steps until all the flour and milk mixture is used up and your mix is smooth.

5. Divide the mixture into your two prepared tins and bake for 30 - 35 minutes or until they have risen and the skewer comes out with just a few crumbs. Let the cakes cool in the tins for 10 minutes before turning out onto a wire rack to cool fully.

6. To make the butter cream filling, cream 80g of soft butter with the icing sugar and cocoa powder (bag 4) until smooth. Add 1 tbsp of milk and beat for a minute or two until you have a fluffy filling.

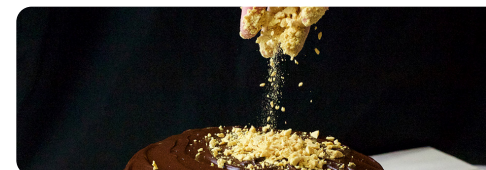
7. Turn one of the cake layers upside down and evenly spread the butter cream filling over, sandwiching it with the second layer.



8. To make the ganache icing, heat 15g of butter with 1 tbsp of milk until steaming. Add the icing sugar and chocolate (bag 5) and stir until you have a glossy, smooth icing. Let cool for 10 - 15 minutes, or until it is thick enough to spread.

9. Use something heavy such as a rolling pin to smash up the honeycomb (bag 6). For a more rustic look, try a variety of honeycomb sizes!

10. Spread the cooled ganache on the top of the cake. Let the icing set for 10 - 15 minutes before serving. To make sure your honeycomb stays crunchy, only sprinkle on the cake when ready to eat.



MY TOP TIPS!

For that personal touch to your cake, crush the honeycomb into a fine dust and sprinkle over a template of your choice!

Michel Roux
★★★