

7 Layer Celebration Cake

Brownie

Procedure:

- In a cooking pot add butter, chocolate and water.
Cook well till incorporated.
- Cool and add condensed milk.
- Now add all dry ingredients and mix well.
- Pour in a tray lined with parchment.
- Bake at 160 degrees for 18/20 minutes.

Ingredients:

- Flour 2 cups
- Butter 150 grams
- Dark chocolate 250 grams
- Condensed milk 400 grams
- Water 1/4 cup
- Baking powder 2 teaspoon

Coffee Syrup

Procedure:

- Mix all in a pot boil well and cool.

Ingredients:

- Water 50 grams
- Sugar 30 grams
- Instant coffee powder 12 grams

Almond Chocolate Fudge

Procedure:

- Beat the butter till light and fluffy, slowly start adding icing sugar.
- Melt chocolate, cool it and start adding to the butter cream in a slow stream (don't stop beating)
- Add almond praline and mix well.

Ingredients:

- Butter 100 grams
- Icing sugar 70 grams
- Milk chocolate melted 40 grams
- Almond praline 80 grams

Whipped Chocolate Cream

Procedure:

- Melt the chocolate and warm the cream, add both together to form a smooth mixture.
- Make this over night.
- Whip and use.

Ingredients:

- Dark chocolate 200 grams
- Amul cream 250 grams

Almond Butter Cream

Procedure:

- Beat the butter till light and fluffy, slowly start adding icing sugar.
- Add almond praline and beat well.

Ingredients:

- Butter 100 grams
- Icing sugar 70 grams
- Almond praline 90 grams

Glaze

Procedure:

- In a cooking pot add water and agar agar powder, cook well.
- In another pot add chocolate, condensed milk, liquid glucose and boil.
- Add the agar agar mixture and cook.

Ingredients:

- Chocolate 50 grams
- Condensed milk 50 grams
- Liquid glucose 50 grams
- Water 70 grams
- Agar agar powder
1/4 teaspoon + a pinch

Note:

The strength of agar agar depends on the quality of the product I have used agar from PURIX , increase or decrease the agar depending on the strength of the agar that's available at your localities.

Assembling

Layers starting from bottom

- Layer 1 - Brownie (soak in coffee syrup)
- Layer 2 - Almond chocolate fudge
- Layer 3 - whipped chocolate cream
- Layer 4 - Brownie(soak in coffee syrup)
- Layer 5 - Almond butter cream
- Layer 6 - Whipped chocolate cream
- Layer 7 - Glaze

Procedure

- Line a 9/11" tray with aluminium foil on all sides.
- Starting from the bottom most layer keep adding each layer with 1/4 inch thickness.
- Use a pallet knife to spread the creams.
- Soak the brownie in coffee syrup when layering.
- After assembling all 6 layers keep in fridge to set for 8-12 hours.
- Take it off the fridge and get rid of the aluminium foil.
- Pour the glaze when in liquid form.
- Cut the edges to even out with a hot knife.
- Serve cold or with Icecream and cream.