TATUA
Specialised Dairy

Chocolate Layer Cream Cake

Ingredients

2 cups plain flour
1 ¾ cups sugar
½ cup cocoa powder
2 tsp baking powder
1 tsp baking soda
2 eggs
½ cup plain oil
2 tsp vanilla extract
½ cup Tatua Culinary & Whipping cream
1 tsp instant coffee powder
1 cup boiling water
500mls Tatua Culinary & Whipping cream
Fresh blueberries, chocolate curls, and mint to garnish

Method

1. Pre-heat oven to 180°C and line base of two 21cm matching cake pans.
2. In a bowl, with an electric mixer combine the flour, sugar, cocoa, baking powder and baking soda and mix together.
3. In a separate bowl whisk together eggs, oil, vanilla and Tatua Culinary and Whipping Cream then add to the dry ingredients, mixing at low speed until combined.
4. Mix the coffee powder and boiling water and then slowly pour into the cake mixture, beat for a further minute until thoroughly combined.
5. Divide cake batter between the lined tins and bake for 25-30 minutes until a skewer is removed cleanly.
6. Allow the cakes to cool completely before filling.
7. Beat the Tatua Culinary and Whipping Cream until medium peaks, then transfer third to another bowl and whip a little more until firm peaks hold, transfer to a piping bag and keep chilled.
8. Whisk the remaining two thirds until medium firm and able to dollop and hold its shape.
9. Place one of the cold cakes on a serving plate and dollop all over with the cream then top with the remaining cake and decorate with piped cream rosettes, blueberries, chocolate curls, and fresh mint.

Please consider the environment before printing this recipe