



## Christmas Malted Chocolate Cake

Sarah's servings: 10-12, Sarah's skill: Medium, Baking time: 20-25 mins

### Ingredients

#### Cake

300g Plain Flour  
3tbsp Cocoa Powder  
1 1/2 tsp Baking Powder  
1 1/2 tsp Bicarbonate of Soda  
225g Caster Sugar  
60g Golden Syrup  
3 Large Eggs  
225 ml Vegetable Oil  
225 ml Milk

#### Icing

300g Butter  
550g Icing Sugar  
60g Horlicks Powder  
4-5 Tbsp Milk

Maltesers, mini reindeer and truffles to decorate

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### Method

- Preheat oven 180 degrees centigrade (160 fan) Gas Mark 4.
- Line and grease 3 x 8 inch tins.
- Weigh all the dry ingredients into the bowl of a stand mixer then make a well in the middle and add all the wet ingredients and whisk until combined.
- Divide between the three tins.
- Bake for 20-25 minutes or until a skewer comes out clean.
- Leave to cool in the tins.
- Next to make the icing - beat the butter until light and fluffy then add icing sugar, Horlicks powder and milk gradually until the icing is at consistency you can pipe.
- Now place one of the cakes on a board, plate or cake stand you want to use. Then put the icing in an icing bag with a star nozzle and starting from the outside of the cake ice around the edge making your way into the middle of the cake.
- When you have finished place the next cake on top and continue the icing the same on the next layer.
- Then top with the last layer and pipe another row around the edge then place a ring of Maltesers around then alternate with icing and Maltesers until the top of the cake is covered. I also added maltesers truffles and reindeer for a Christmas design.