



Malted Chocolate Cake

Sarah's Servings: 12 Sarah's skill: Medium, Baking time: 20-25 minutes

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
40g Cocoa Powder
60g Horlicks Powder
4-5 Tbsp Milk

Maltesers to decorate

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 beat 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, cocoa powder, 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 round 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 smooth over a thin layer of icing.
- Finally 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.