QUEEN
-EST 1897-



PREP: 60 min
COOK: 35 min
SERVES: 10-12

Toasted Marshmallow Chocolate Cake

This dark, tender chocolate layer cake is filled with malted chocolate fudge, crunchy cookies and scorched, toasted marshmallows. The ultimate dessert for Easter!

Ingredients

Cake

1 3/4 cups (260g) plain flour
2 cups (440g) caster sugar
3/4 cup (95g) cocoa powder
2 ½ tsps bicarb soda
1 cup (250ml) buttermilk
1/2 cup (125ml) canola oil
2 large eggs
1 tsp Queen Organic Vanilla Bean Paste
1 cup (250ml) hot water
1 tsp instant coffee

Ganache

Method - Cake

STEP 1

Preheat oven to 180C (fan forced). Grease and line 2 x 18cm cake tins.

STEP 2

Place flour, sugar, cocoa powder and baking soda in a large bowl and whisk to combine.

STEP 3

In a small jug, whisk together the buttermilk, oil, eggs and vanilla.

STEP 4

Add buttermilk mixture to dry ingredients and stir with a wooden spoon until just combined. Combine hot water and coffee and stir until dissolved. Add to batter and stir until just combined.

STEP 5

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Ingredients

150g dark chocolate
1/2 cup Queen Glucose Syrup
1/2 cup (125ml) double cream

Topping

4 butternut snap cookies, crushed
300g marshmallows
Easter eggs (optional)

Method - Cake

Divide batter evenly between the two tins, and bake for 30-35 minutes, or until an inserted skewer comes out clean. Leave cake to cool in the tins for 30 minutes. Remove and place on a wire rack to cool completely.

Method - Ganache & Assembly

STEP 1

To make the ganache, break up the chocolate and place in a heat-proof bowl. In a small saucepan, heat the glucose syrup and cream until it just comes to a simmer. Turn off the heat, and pour the mixture over the chocolate.

STEP 2

To assemble the cake, level off the cake layers if they are domed and then slice each cake into two layers.

STEP 3

Place one layer onto a serving dish, and pour over just under a quarter of the cooled ganache. Spread to the edge, and then scatter over a quarter of the cookies and marshmallows, tearing the marshmallows in half to distribute.

STEP 4

If desired, torch the marshmallows carefully using a kitchen blow torch according to the manufacturer's instructions.

STEP 5

Repeat layering until all cake layers are assembled. Finish by allowing the ganache drip down the sides of the cake and add any leftover crumbs. For a seasonal touch, decorate with coloured Easter eggs, or birthday candles if desired.

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