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PREP: 20 min
COOK: 35 min
SERVES: 8-12

Simple Chocolate Triple Layer Cake

Try out our new range of Natural Choc Flavouring Pastes in the lightest, fluffiest vanilla cake recipe ever! Don't be fooled by the pantry staple ingredients or the simplicity of this recipe, the texture of this cake is really something special. The simple addition of our Choc Paste will transform your cake into the ultimate showstopper in the simplest way!

Ingredients

Cake

3/4 cup unsalted butter, softened

3/4 cup vegetable oil

2 1/4 cups caster sugar

1 1/2 tbsp Queen Natural Vanilla Extract

6 large eggs, room temperature

4 1/2 cups plain flour

1 1/2 tbsp baking powder

3/4 tsp salt

2 1/4 cups cups buttermilk, room temperature

Method - Cake

STEP 1

Preheat oven to 180C. Grease & line the base & sides of 3 x 20cm round cake tins with baking paper.

STEP 2

Using a stand or hand mixer, beat butter, oil, sugar & Vanilla until well combined. Add eggs one at a time, mixing until incorporated.

STEP 3

Separately, whisk together flour, baking powder, and salt. Using a spatula, mix in half the flour mixture, then half buttermilk to the butter mixture, repeat with remaining flour & buttermilk and mixing until just combined.

STEP 4

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Ingredients

2 tbsp of each Natural Choc Flavouring Paste

Buttercream

375g unsalted butter, softened

4 1/2 cups icing sugar

3/4 cup cocoa powder, sifted

4 1/2 tbsp milk

3 tsp Queen Natural Vanilla Extract

1 tbsp of each Natural Choc Flavouring Paste

Method - Cake

Evenly divide batter into 3 bowls, then flavour with each of the Choc Flavouring Pastes. Add 2 tbsp of white choc to one bowl, 2tbsp of natural choc to the second bowl and 2 tbsp of dark choc to the third bowl. Mix until just combined. Pour into prepared tins, then bake for 30-35 min. Allow to cool in tin for 10 minutes before inverting onto cooling rack to cool completely before frosting.

Method - Buttercream

STEP 1

Using a stand or hand mixer, beat butter until light and creamy. Add sugar, cocoa, milk & Vanilla. Mix on low until combined, then increase to high & beat until fluffy. Evenly divide buttercream into 3 bowls, then flavour with each of the Choc Flavouring Pastes. Mix until just combined.

STEP 2

Starting with the dark choc cake on the bottom, add your dark choc buttercream. Place the natural choc cake on top of the dark choc buttercream, followed by the natural choc buttercream. Finally, complete your layer cake with the white choc cake, and top with the white choc buttercream.

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