

PANDA CHOCOLATE CAKE

INGREDIENTS

Chocolate Cake

- 170g granulated sugar
- 210g plain flour
- 60g unsweetened cocoa powder, sifted
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs, room temperature
- 230g sour cream, room temperature
- 120ml vegetable oil
- 1 ½ tablespoons vanilla extract
- 240ml boiling water

Vanilla buttercream

- 220g unsalted butter, room temperature
- 280g icing sugar
- 1 teaspoon vanilla extract
- 2 tablespoons double cream
- Black icing colour gel

METHOD

1. Preheat oven to 350F/180C/fan 160C/gas mark 4. Grease and lightly flour two 20cm cake pans, a 20cm diameter stainless steel mixing bowl and one cup of a muffin tin. Set aside.
2. In a large bowl, mix together sugar, flour, cocoa powder, baking powder, baking soda and salt. Crack in the eggs, spoon in the sour cream, and pour in the oil and the vanilla extract. Mix with a wooden



120 minutes

6-10

slices



Intermediate

spoon until just combined. Pour in the boiling water, and slowly mix until smooth and liquidy.

3. Pour 200ml of the cake mix into each cake pan, fill one muffin tin and pour remaining batter into the stainless steel bowl.
4. Transfer everything to the oven. Bake 15 minutes for the muffin, 25 minutes for the cakes, and 35 minutes for the domed cake. Let cakes cool completely before frosting.
5. To prepare the frosting, use an electric mixer to combine the butter, double cream, vanilla extract and icing sugar. Mix on medium to high speed until pale and fluffy.
6. Transfer a quarter of the frosting to a small bowl. Gradually stir in black icing colour gel to achieve desired colour. Set aside.
7. To assemble the cake, place one flat cake layer on a serving plate, spread 180ml of buttercream frosting on top. Place the other flat cake layer on top, spread 180ml of frosting on top of this layer and then top with the domed cake. Cover the entire head with the rest of the buttercream frosting. Chill the cake in the refrigerator for at least 15 minutes to harden the frosting.
8. Cut the cupcake in half vertically for the two panda ears. Smear black buttercream over cupcake ears. Attach ears to sides of the head with toothpicks.
9. Place remaining black frosting in a piping bag fitted with a small plain nozzle. Pipe the edges of the panda eyes. Fill in with frosting but leave a small opening. Smooth and then pipe a nose.
10. Cover the cake and refrigerate. Remove from refrigerator an hour before serving.

