

# MTC CELEBRATION CAKE

By Leah Milburn-Clark

## FIRST LAYER

### *Emerald City – Beaded Curtain*

#### Boiled Chocolate Cake with Chocolate Buttercream

##### INGREDIENTS

###### Boiled Chocolate Cake x 3

*(You will need triple the quantity of ingredients below)*

1½ cups sugar

100g unsalted butter, chopped

3 tbsp Dutch cocoa powder

½ tsp bi-carb soda

1 cup water

1½ cups self-raising flour

2 eggs

###### Chocolate Buttercream

200g unsalted butter, room temperature, chopped

200g icing sugar

2 tbsp Dutch cocoa powder

2 tbsp milk

###### Decorations

700g royal blue fondant

300g white gum paste

Pearl colour mist

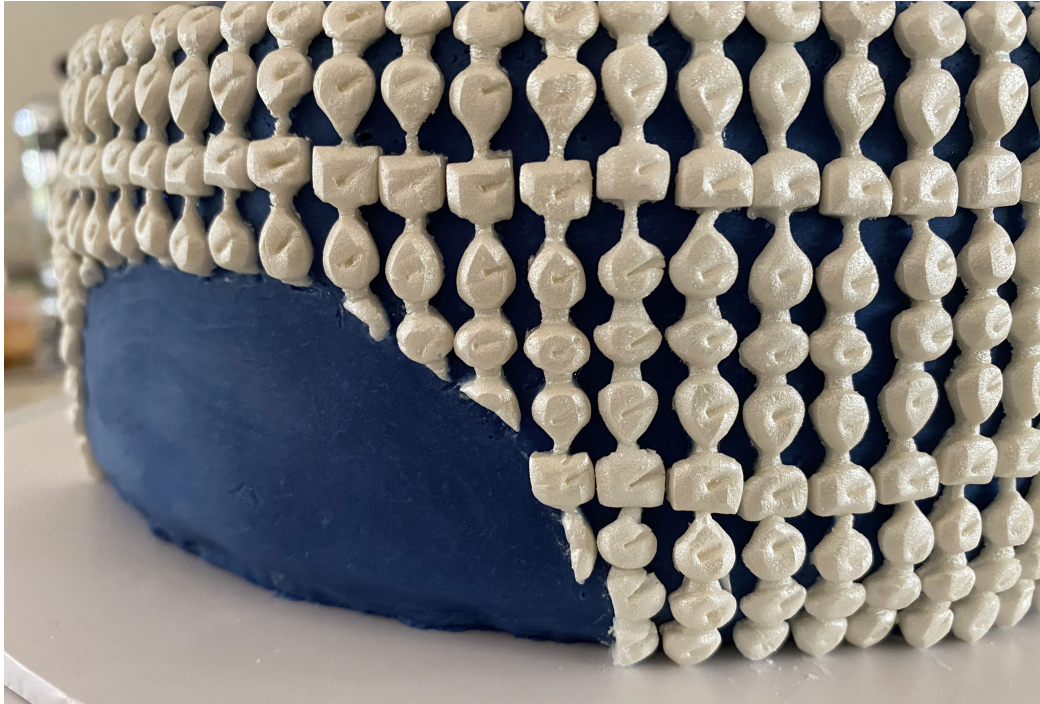
Edible glue

##### BOILED CHOCOLATE CAKE

1. Pre-heat the oven to 160 degrees Celsius. Grease and line an 8-inch round cake pan.
2. Combine the sugar, butter, cocoa powder, bi-carb soda and water in a large saucepan and place over medium heat. Stir until the butter is dissolved.
3. Bring the mixture to the boil and let it bubble and rise all the way to the top of the saucepan, then immediately turn off the heat.
4. Sift the self-raising flour into a large bowl and create a well in the middle with the back of a spoon. Add the boiled chocolate mixture to the flour in 2 batches, folding through with each addition.
5. Whisk the eggs in a small bowl to break the yolks. Vigorously whisk the batter while you add the eggs in 2 batches, to avoid them cooking in the hot mixture.
6. Pour the batter into your prepared cake tin and bake for 45 minutes or until the cake shrinks in slightly from the edges of the pan and a skewer comes out clean.
7. Cool to room temperature on a wire rack, then wrap in baking paper and refrigerate.
8. Repeat this recipe twice more, so you have three boiled chocolate cakes.

##### CHOCOLATE BUTTERCREAM

9. Combine the butter, icing sugar and cocoa powder in the bowl of an electric mixer. Beat with a K beater attachment for 5 minutes or until light and fluffy.
10. Add milk as required, beating between each addition until the consistency is that of stiff whipped cream.



## DECORATIONS AND CONSTRUCTION

11. Level the top of each chocolate cake, as required.
12. Place a teaspoon of the buttercream on the centre of a 10-inch cake board.
13. Place one chocolate cake on the centre of the board and spread a quarter of the buttercream evenly over the top of the cake.
14. Repeat step 3 with the remaining two cakes.
15. Use the final quarter of the buttercream to coat the sides of the cake with a thin even layer.
16. Roll the blue fondant out to 3mm thick and approximately 15 inches in diameter, using icing sugar on your rolling pin if the fondant starts to stick.
17. Place the fondant gently over the cake, press in the edges around the base of the cake and cut off any excess.
18. Create the beaded curtain, by preparing the Wilton 'Jewellery' Gum Paste Mould with a light coating of cornflour. Roll out 2cm balls of gum paste into snakes and press them into the mould. Scrape excess gum paste off the top with a metal spatula. Allow to dry for 10 minutes, then gently remove from the mould using a toothpick to guide any sticky edges.
19. Repeat this process to make 50 bead strands.
20. Lay the bead strands out on a silicone mat and spray with pearl colour mist. Leave to dry for 10 minutes.
21. To create, the 'Harbour Bridge' arch, lay 10 of the sprayed strands touching, side-by side. Use a 12cm cookie cutter to cut a semi-circle from the bottom of the strands.
22. Adhere the strands to the cake with edible glue and press them in place with a toothpick to create a slight indent. The strands cut with the arch should be centred on the cake and adhered in the same order they were when cut to re-create the arch on the cake.