

Triple Chocolate Cake



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Four layers of soft, luxurious dark chocolate sponge filled with gooey fudge sauce. Layered with creamy white chocolate buttercream and wrapped in whipped chocolate ganache, this cake is one for all the chocolate lovers.

Ingredients

Sponge

- 280g dairy free milk, room temp
- 1 tbsp apple cider vinegar
- 160g vegetable oil
- 100g light brown sugar
- 300g golden caster sugar
- 180g dairy free yoghurt
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- 85g dark fine cocoa powder
- 270g self raising flour
- 100g dairy free cream, room temp
- 2 tsp instant coffee brewed in 100g water, hot

White Chocolate Buttercream

- 400g dairy free unsalted butter, room temperature

Instructions

1. Start by making the sponge.
2. Preheat the oven to 170 C fan oven.
3. Line and lightly grease 4 x 6 inch pans.
4. In a large bowl mix together milk and vinegar. Leave for 10 minutes to thicken and curdle - this create a 'buttermilk' consistency.
5. Add in the oil, yoghurt and two types of sugar. Mix until combined.
6. Using a sieve, sift in the dry ingredients.
7. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
8. Combine the hot coffee and cream and then pour this on top of the cake mixture. Let the mixture sit, undisturbed, for 30 seconds. Then, using a rubber spatula, gently stir until the batter is just evenly combined.
9. Divide the batter evenly among the prepared pans (around 350g per pan).
10. Bake for 25-30 mins, or until a toothpick inserted into the centre of a cake comes out clean, or with a few moist crumbs attached.

- Pinch of salt
- 1 tsp vanilla extract
- 600g icing sugar, sifted
- 100g dairy free white chocolate, melted and cooled to room temp

Chocolate Ganache

- 250g dark chocolate (min 50% cocoa), finely chopped
- 270ml dairy free double cream

Fudge Sauce

- 180ml dairy free double cream
- 40g water
- 60g honey
- 1 tbsp dark cocoa powder
- 150g dark chocolate, chopped
- 2 tbsp dairy free butter, room temp
- 50g dark brown sugar

11. Leave to cool in the tin completely.

12. Whilst the sponge is cooling make the frosting and fudge sauce.

13. For the fudge sauce, in a saucepan over low heat combine cream, water, honey, sugar and cocoa powder. Bring to a simmer and continue to whisk. Remove from the heat and add in the chocolate. Leave to melt for a couple of minutes then return to a medium heat. Once it starts to simmer bring to a gentle boil and continuously whisk for 3 minutes. Remove from the heat and mix in the butter. Transfer to a jug and leave to cool.

14. Next make the frosting.

15. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.

16. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.

17. Add in the white chocolate. Mix on low until combined.

18. Cover with plastic wrap to prevent crusting and set aside until ready to use.

19. Once your cake layers are cooled, spread an even layer of buttercream on top of each cake layer followed by sauce. Repeat the process for all 4 layers then pop into the freezer for 10 minutes before you apply the outer layer of buttercream. This will make the cake a lot easier to frost as the buttercream between the cake layers sets.

20. Next make the chocolate ganache by heating the cream to boiling. Pour this over the chopped chocolate and leave it to sit for 5 minutes so the chocolate melts. Mix to form a smooth glossy chocolate ganache. Let it cool down until it has a thicker texture, like a fudge or dulce de leche. Give it a mix every once in a while so it cools evenly. When it's ready it should be at room temperature. Whip the ganache on high speed using an electric mixer until it is thick and creamy.

21. Once the crumb coat has set and the ganache is ready, spread the ganache over the top of the cake until completely covered.

Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter and Elmlea Plant Double Cream.

