Hot Honey Chocolate Cake

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Four layers of moist lightly spiced chocolate sponge layered with creamy dark chocolate buttercream. Filled with a hot honey caramel centre, this cake is sweet with a little spice.

Ingredients

Sponge

- 340g dairy free milk, room temp
- 1 tbsp apple cider vinegar
- 160g vegetable oil
- 250g light brown sugar
- 180g dairy free yoghurt
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- 85g dark fine cocoa powder
- 300g self raising flour
- 1/4-1/2 teaspoon cayenne pepper (adjust to taste)
- 2 tsp sweet cinnamon

Chocolate Buttercream

- 400g dairy free unsalted butter, room temperature
- Pinch of salt

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 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. Divide the batter evenly among the prepared pans (around 350g per pan).
9. 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.
10. Leave to cool in the tin completely.
11. Whilst the sponge is cooling make the frosting and hot honey sauce.

- 1 tsp vanilla extract5
- 520g icing sugar, sifted
- 40g fine dark cocoa powder, sifted
- 100g dark chocolate, melted and cooled
to room temp

Hot Honey Caramel

- 160g peanut butter
- 60g syrup (maple, honey or agave)
- 1/4-1/2 teaspoon cayenne pepper
(adjust to taste)
- 1 tsp cinnamon
- 2 tbsp coconut oil, melted

12. For the frosting, 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.

13. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined followed by the cocoa powder.

14. Add in the dark chocolate. Mix on low until combined.

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

16. Next make the hot honey.

17. In a jar combine the peanut butter, coconut oil and spices. Slowly mix in the syrup until you have a smooth and pourable consistency. Depending on the type of syrup and peanut butter you use you may need slightly more, or less, syrup so add slowly until you get the desired consistency.

18. 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.

19. Decorate with any remaining caramel and a dusting of cocoa powder.

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.