



Ghostly Chocolate Layer Cake

Preparation Time: 25 minutes

Cook Time: 35 minutes

Serves: 12

INGREDIENTS

Chocolate Cake:

butter, as required

3 cups plain flour

3 cups caster sugar

1 ½ cups unsweetened cocoa powder

1 tbs **McKenzie's Bi-Carb Soda**

1 ½ tsp **McKenzie's Baking Powder**

1 ½ tsp salt

4 large eggs

1 ½ cups buttermilk (see tip to make buttermilk)

1 ½ cups warm water

½ cup vegetable oil

2 tsp vanilla extract

Chocolate frosting:

350g unsalted butter (softened)

7 cups icing sugar

1 cup unsweetened cocoa powder

3 tsp vanilla extract

¼ cup milk or as required to achieve frosting consistency



Marshmallow Frosting:

4 large egg whites

1 cup sugar

½ tsp **McKenzie's Cream of Tartar**

2 tsp vanilla extract

To decorate:

24 Candy eyes

METHOD

1. Pre heat oven to 175°C. Grease a 3 x 9inch cake tin with butter, dust with flour and tap out the excess.
2. In a large bowl, mix together the flour, sugar, cocoa, bi-carb soda, baking powder and salt, sifting once until well combined. Then add eggs, buttermilk, warm water, oil and vanilla. Beat on a medium speed until smooth for 2-3 minutes.
3. Divide batter evenly among the 3 pans (To achieve the same height, weigh the batter into each pan.) Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean. Cool in the oven for 15 minutes, then turn out the cakes onto wire racks and allow to cool completely.
4. Prepare chocolate frosting: in a large mixing bowl, cream the butter until light and fluffy. Then beat in the icing sugar half a cup at a time. Gradually add the cocoa powder and vanilla extract. Add enough milk to achieve a frosting consistency to spread between the cake layers.
5. Assemble cake, spreading a generous amount of frosting between the layers and on top.
6. Prepare marshmallow frosting: place egg whites, sugar and cream of tartar in a heatproof bowl. Set over a saucepan with simmering water. Whisk constantly for 3-4 minutes, or until sugar is dissolved and the egg whites are warm to the touch.
7. Remove from saucepan and place on bench. Beat with an electric mixer on low speed for 5-7 minutes or until glossy peaks form. Add vanilla extract and mix until combined. Use straight away to pipe the ghosts on the cake. Apply candy eyes.
8. Happy Halloween. Enjoy!

(Tip: To make buttermilk, combine 375ml whole milk with 1 ½ tbs lemon juice – allow to sit for 5 minutes before adding to recipe.)