



## **Chocolate Cake with Mascarpone Buttercream & Cashew Brittle Dust**

Recipe by: Chiara Turilli

Serves: 4-6

Cooking: 45min

Difficulty: Medium

### **Ingredients:**

*Chocolate Cake:*

- Flour 1 cup
- Sugar 1 cup
- Baking powder
- Cocoa 1/2 cup
- Water 1/2 cup, warm Oil 1/2 cup
- Eggs 5, separated

*Chocolate Mascarpone Buttercream:*

- Butter 125g, room temperature
- Icing sugar 4 cups
- Cocoa 1T
- Mascarpone 125g Vanilla extract 1T
- Dark chocolate 300g, melted

*Cashew Brittle Dust:*

- Cashew Brittle 100g

### **Methods:**

*For the cake:*

- Preheat the oven to 180.
- Line the bottom of two 18cm cake tins with baking paper and then butter and flour the sides.
- Sift the flour, sugar, baking powder and cocoa into a large mixing bowl.
- Whisk in the water and oil until smooth, then then mix in the yolks.
- Whip up the egg whites and fold into the chocolate mixture until combined.
- Pour into the cake tins and bake for 45 minutes or until cake tester comes out clean.
- Allow cakes to cool slightly before transferring them onto a wire rack.

*For the chocolate mascarpone butter cream:*

- Cream the butter, icing sugar and cocoa until pale.
- Add the mascarpone and vanilla extract until combined.
- Make sure the melted chocolate has had time to cool slightly.
- Pour a steady stream of the melted chocolate and beat for 5 minutes and the buttercream is fluffy.
- Store in the fridge until needed.

*Cashew Brittle Dust:*

- Break the brittle into pieces and pulse in a food processor until it resembles dust.

*Assemble the Cake*

- Add one spoon of buttercream on the cake stand, to ensure the cake doesn't slide around.
- Place one layer of cake on a cake stand, spoon half the icing onto the cake and spread it using a pallet knife. Sprinkle some of cashew brittle dust on top of the buttercream.
- Gently place the second layer of cake and dollop the rest of the buttercream on top of the cake and smooth over with a pallet knife, forming swirls.
- Finish the cake off with a generous sprinkling of cashew brittle dust.