



BUTTERNUT CHOCOLATE CAKE

WHAT YOU NEED



Pillsbury™ Egg Free
Tea Time Chocolate 1 kg



Water 425 g



Butter 225 g



Chocolate Ganache
OR Buttercream 250 g



Desiccated
Coconut 150 g



Butterscotch
Crushed 75 g



Melted Butter 30 g



Freshly Grated
Nutmeg 1/4 tsp



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METHOD

FOR THE ROASTY BUTTERNUT CRUMB

1. Lightly toast the desiccated coconut to a light brown colour and take it off the flame.
2. While still warm, add the crushed butterscotch, nutmeg powder, and melted butter. Mix well and set aside.



FOR THE CAKE

1. In a mixing bowl, add water, oil, and premix. Use a flat paddle and mix at Speed 1 for a minute.
2. Scrape sides of the bowl and mix at Speed 2 for 3 minutes.
3. Pour the required quantity of batter into moulds.
4. Bake at: 170° C.
5. Bake for: 35-40 minutes.



FOR THE ASSEMBLY

1. Let the cake cool down.
2. Apply chocolate ganache or buttercream evenly on top of the cake.
3. Sprinkle evenly with the butternut crumb.

