

Tiramisu Layer Cake

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Coffee, chocolate, mascarpone and a beautifully light Genoise sponge, could a combination get any better. This is a show stopper, looks incredible, tastes even better. It is light, moist and packed with flavour, a must bake!

INGREDIENTS

Genoise Sponge

50g unsalted butter
250g caster sugar
250g plain flour
pinch of salt
8 large eggs

Coffee Syrup

2 tbsp instant coffee powder
60ml caster sugar
60ml boiling water

Mascarpone Cream

400g mascarpone
100g icing sugar
100g double cream
1/2 tsp vanilla essence

Coffee Butter Cream

350g unsalted butter
50g mascarpone
500g icing sugar
50ml double cream
2 tsp coffee in 30ml boiling water

Dark Chocolate Ganache

75g milk chocolate

75g dark chocolate

150ml double cream

Dark Chocolate Ganache

25g coffee beans

100g dark chocolate

METHOD

Genoise Cake

1. Preheat your oven to 180 degrees fan and grease and line 8inch cake tins with either butter, or my personal recommendation (which never fails me), [PME release a cake spray](#)
2. Using a stand mixer or electric hand mixer, beat the sugar and eggs until the mixture has about trebled in size and is thicker and pale in colour, this will take around 7-9 minutes
3. Put the flour and salt into the bowl and fold in by hand using a wooden spoon, try to knock out as little air as possible. Add the melted butter and fold in until all combined
4. Divide the mixture between the two greased tins and bake in the oven for 25-30 mins. The cakes will be done when risen and a slight spring to the touch.
5. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely. When they are completely cooled cut each cake into two horizontally to create four layers.

Chocolate covered Coffee Beans

1. Preheat your oven to 220 degrees. Lay the coffee beans on a lined baking tray and roast in the oven for 3-4 minutes. Leave

to cool.

2. Melt the dark chocolate in 30 second bursts in the microwave and then tip in the cooled roasted beans.

3. Line a plate with a piece of greaseproof paper and pour the chocolate bean combination on to it, spreading into a single layer.

4. Leave in the fridge to set, when it is set completely break up into shards with your hands.

Coffee Syrup

1. Combine all the ingredients in a cup and stir until dissolved, leave to one side until assembly is required.

Mascarpone Cream

1. In a stand mixed combine all the ingredients and beat until stiff peaks are formed, put to one side ready for assembly.

Coffee Butter Cream

1. In a stand mixed combine the butter and mascarpone, beat until pale and soft.

2. Add the icing sugar, coffee and double cream and beat again until smooth and creamy, leave to one side ready for assembly.

Dark Chocolate Ganache

1. Put the chocolates and cream into a microwavable bowl, heat at 30 second intervals stirring vigorously between each burst, do this twice (so 60 seconds in total). Keep stirring even when you think it won't come together, it will and it will be a glossy, thick finish.

Assembly

1. Pop the base layer of the Genoise sponge on a cake board,

spoon over a quarter of the coffee syrup all over the top. Then top with a third of the mascarpone cream, repeat this process until you have popped the top layer on and only covered it in the coffee syrup (not the mascarpone).

2. Cover the top and sides of the cake in the coffee buttercream, using a scraper or pallet knife to smooth the sides. Reserving some for piping the base and top (this is optional). Then refrigerate for 10 minutes.

3. Remove from the fridge then using a spoon pour gently the dark chocolate ganache into the centre of the cake and gently tease over the edges to create drips. It doesn't matter if they are uneven. Refrigerate for 10 minutes.

4. Pipe on to the top of the ganache some more buttercream if you wish and I pipe using the rope technique around the base, however both of these are optional.

5. Decorate with the shards of the chocolate covered coffee beans.





ENJOY! If you opt for Tiramisu Layer Cake, please do share a picture!

Chocolate & Cherry Cupcakes

Chocolate & Cherry Cupcakes

If you love fresh cherries, this is not one to be missed, white chocolate chips and baked cherry muffins topped with a cherry buttercream.

Top tip: If you don't already have one, invest in one of these cherry pitters, my absolute favourite kitchen gadget, so quick and mess free at removing the stones. Making it perfect for baking and snacking alike (it also works on olives). [HERE](#)

INGREDIENTS

350g fresh cherries (weight including stone), pitted and chopped, then put aside 125g of those in a separate bowl for the icing

200g unsalted butter

200g caster sugar

3 large eggs

1 tsp vanilla extract

200g plain flour

2 tsp baking powder

100g dark chocolate (melted)

150g white chocolate (broken in to pieces)

For the topping:

250g unsalted butter

500g icing sugar

150g white chocolate melted

12 whole fresh cherries

METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 180 degrees fan.

2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.

3. Add flour, baking powder and melted dark chocolate and beat until smooth

4. Fold in the white chocolate chips and chopped cherries until combined

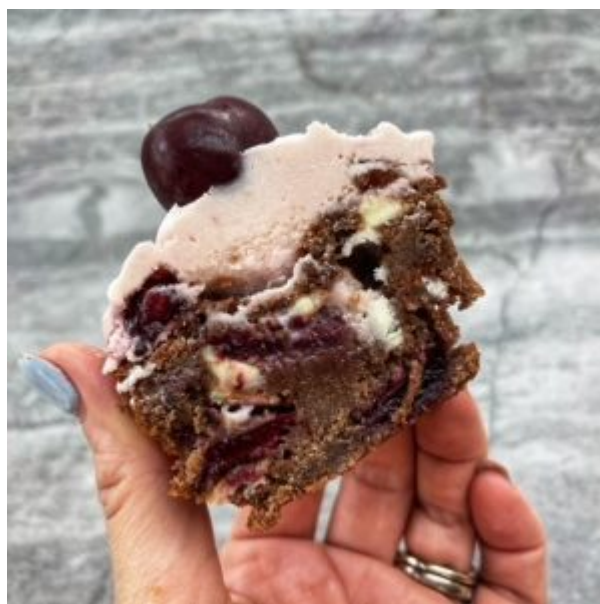
5. Spoon equal amounts into each cupcake case and bake for 18-20 minutes.

6. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.

8. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, melted white chocolate and remaining 125g chopped cherries and beat again until soft and creamy.

9. Either pipe or spoon onto the cooled cupcakes

10. Optional – top with a whole cherry



ENJOY! If you opt for Chocolate & Cherry Cupcakes, please do share a picture!