

# CHOCOLATE & HONEY-COMB MOUSSE CAKE

This is a variation and smaller version of my Triple Threat Chocolate Cake and...I can't believe I am saying this but this one could be my preferred version now?? Like...honeycomb?? HELLO. That ingredient goes hard no matter how it is included in a bake and I for one am a huge fan. The honeycomb cheat mousse is so delicious that it quite honestly could be slathered on top of a brick, and I would still devour it so whatever your base may be, the end result will still be full of magic. A super easy, super impressive treat.

Recipe Makes: 1 x 18 cm / 7 inch cake

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## SPONGE

1 Chocolate Fudge Sponge\*  
Leftover Cherry Syrup/Juice  
\* see BFG recipe OR  
use a shop bought

## HONEYCOMB

200 g Caster Sugar  
100 g Golden Syrup  
2 tsp Bicarbonate of Soda

## CHOC GANACHE

75 ml Double/Heavy Cream  
50 g Dark Choc, chunks  
10 g Feuilletine, optional

## CHEAT MOUSSE

300 ml Double/Whipping Cream  
1 tsp Vanilla Bean Paste  
150 g Honeycomb Dust

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Prep your **sponge** by defrosting overnight at room temperature if you have used an emergency cake stash. Once it has defrosted (or if you are using a storebought chocolate sponge), use a serrated knife to trim any domed tops. Remember to reserve any cake crumb for your no churn ice cream or to top any muffins, cupcakes, banana breads etc please do not make me sad and use it to make cake pops. You are better than a cake pop.

Move onto making the **honeycomb**. This is incredibly easy to make but also one that seems to trip people up – the key here is temperature. NOTE: I'll give you some tips and tricks for transforming and nailing honeycomb in the Rubes Recommends section in case you are still left with any doubt.

- Add the caster sugar and golden syrup to a medium sized saucepan. Place over a medium heat and allow the sugar to dissolve until a dark amber colour – the degree of caramelization on the sugar is super important as too much will result in burnt tasting honeycomb and too light, will be too soft to blitz to a dust for our mascarpone. The ideal temp you are after here is around 145C/293F (use a thermometer probe, I promise you it is an inexpensive bit of kit which is super useful across sweet and savoury and will give you solid results as opposed to winging it on a hope and prayer).

- Line a deep baking tray with some baking paper and place to one side.

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- Once temp has been reached (or eyeball it on colour if you don't have a temp probe but this is risky business so don't tell you I didn't warn you), remove pan from the heat and sprinkle in the bicarb. Mix well for a few seconds until all the bicarb has dissolved and has been thoroughly mixed through. Stop stirring and watch it instantly foam up.

- When it nears the top of your pan, immediately pour the honeycomb into the reserved lined tray. NOTE: Don't pour from a height as you will lose some of the aeration, so go low and slow!

- Leave to completely cool at room temp and DO NOT place this in the fridge uncovered. TIP: if it is raining outside, keep your windows shut to prevent excess moisture in the air and if it is cold, turn off any standalone heaters or fans.

- Once the honeycomb has set hard and is cool, break it up into chunks and blitz in a food processor to a fine, golden dust. You might need to give this some time to get fine enough to dissolve in the cream – my ninja processor is pretty hardcore but still needs a good couple of minutes to break down.

- Make the **cheat mousse** by adding your cream, vanilla bean and about 150 g of the honeycomb dust to a large bowl

- Use a balloon whisk to whisk this until you just reach medium peak. You do not want to overwork this so don't be tempted to go for using your stand mixer. Go by hand and it should take you a few minutes to get to where you need.

- Place your sponge into a lined 7 inch springform cake tin.

- Use any surplus syrup to coat the top of the sponge before piling in the deliciously, velvety smooth honeycomb faux mousse. Use the back of a spoon or offset palette knife to spread to an even layer before popping into the fridge.

- Whilst that is setting, make the **chocolate ganache** by adding the cream to a pan. Gently bring to heat until it nears boiling. Remove pan from heat and add the chocolate chunks.

- Allow the chocolate to sit for a minute or two before mixing well until glossy and smooth.

- Add in the feuilletine if using and mix to coat. Leave to one side to cool until lukewarm.

- Once lukewarm, transfer the ganache to a piping bag (you don't have to but does make it easier) and pipe the ganache on top of the honeycomb layer. Use the back of a spoon or offset palette knife to smooth over into a nice even layer.

- Pop back in the fridge to set for at least 6 hours but preferably overnight.

- Remove the cake from the tin and allow it to sit at room temp for about 30 minutes before slicing with a hot knife.