

RUBES' BROOKLYN BLACKOUT CAKE

When I say this cake hits the top 3 of that list for me so far, I MEAN IT. It is filthy, it is outrageous and it is incredibly naughty. It's rich, it's in your face, it's over the top and it's everything you could want in a chocolate cake and more. Bruce Bogtrotter eat your heart out. It's made up of layers of moist chocolate sponge sandwiched with layers of chocolate pudding and covered in chocolate frosting and chocolate sponge crumb. Are you ready for the choccy horror show???

And by horror, I of course mean FILTH.

Recipe Makes: 3 x 8 inch / 20 cm Sponges

W Y N H O E A U E T D

SPONGE

225 g Plain/AP Flour*
105 g Potato Starch*
3.5 tsp Baking Powder*
170g Black Dutch Cocoa*
660g Light Brown Sugar
Pinch of Sea Salt
3 Large Eggs
1.5tsp Vanilla Bean Paste
300g Buttermilk/Yoghurt
150ml Vegetable Oil
330ml Freshly Brewed Coffee

PUDDING

35 g Cocoa Powder*
50 g Cornflour/Starch*
300 ml Double Cream
4 Large Eggs, yolks only
300 ml Whole Milk
140 g Light Brown Sugar
¼ tsp Sea Salt
130 g Milk Chocolate
1 tsp Vanilla Bean Paste

* sifted

FROSTING

125 g Salted Butter**
75 g Unsalted Butter**
80 g Cream Cheese**
70 g Cocoa Powder*
250 g Icing Sugar*
35 ml Whole Milk, warm
12 ml Golden Syrup
1 tsp Vanilla Bean Paste

** room temp

M E T H O D

- First up, preheat the oven to 150°C Fan/170C/Gas Mark 3 and grease and line 3 x 8 inch / 20 cm cake tins.

- Add all the dry ingredients to a bowl and use a balloon whisk to mix until well combined. In a separate bowl, add all the wet ingredients and again, use a balloon whisk to mix until everything has emulsified (aka come together and is one smooth liquid).

- Pour the wet mix into the dry and use the balloon whisk to begin mixing. Switch out to a rubber spatula and use to clean the sides and bottom of the bowl to make sure there are no flour pockets. When there are no visible streaks of flour left, evenly distribute the batter between the three tins.

- Pop in the oven and bake for 38 minutes. Remove from the oven and allow the sponges to sit in the tins cooling for 15 minutes before turning out onto individual sheets of clingfilm/saran wrap. Before wrapping the sponges, allow them to sit for 5 minutes to air their bottoms (sounds weird but trust me on it) and allow any excess moisture to dry off. Wrap the sponges (not too tightly, let them breathe a little) and leave to completely cool.

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- In the meantime, make the chocolate pudding by adding cocoa powder and cornflour to a saucepan. Mix until combined before going in with the double cream and milk.
- Use a balloon whisk to mix until smooth, ensuring there are no cornflour clumps.
- Add the egg yolks, sugar and salt and mix again until combined.
- Place the pan over a medium heat and gently cook until thickened. I am talk scoopable, whisk will stand up on its own in it, sort of thick - not will run off a spoon thick. You don't want the custard bottom to catch on the pan so stir this often to avoid.
- Remove from the heat and add the chocolate chunks and vanilla. Stir until the chocolate has melted before transferring the custard to a large, shallow dish to cool. Cover the top with clingfilm/saran wrap to avoid it crusting over and forming a skin.
- Once the cake and the custard have cooled, construct the base of the cake. Level out any domed sponge tops and keep the scraps to one side. If your tops are level, slice off a think layer from the top and reserve till later.
- Place one of the sponges onto your serving plate and add $\frac{1}{4}$ of the cooled custard on top. Use a palette knife or back of a spoon to level out. Place another sponge on top and repeat until you reach your final sponge. Use the remaining $\frac{2}{4}$ of the custard to top and create a crumb coat. Be gentle as the cake won't be completely stable. Once coated, leave in the fridge to set for at least 4 hours but preferably overnight.
- Once the cake has set, make the chocolate frosting by adding the butters and cream cheese to a stand mixer bowl. Use the paddle attachment (or whisk attachment if using an electric hand whisk) and cream together. It will take some time but have faith and increase the speed slowly for it to all come together.
- Add in the cocoa powder, icing sugar and warm milk and mix again until everything is combined and an even colour.
- Go in with the golden syrup, if you are using, and the vanilla bean paste and mix again until smooth. You want a stiff but velvety soft, spreadable consistency.
- Use the frosting to generously smother the cake and decorate however you wish. I went for smooth sides and a swirled top. Place it in the fridge to set for another hour.
- Grab the reserved cake scraps, reduce to a crumb (break it down with your fingers), before coating the sides and top with it. Place back in the fridge to set before using a hot knife to slice and serve.
- TIP: if you are worried your pudding is too loose, you can add another tbsp of cornflour OR, you can scrap and double the quants for the chocolate frosting and use that to sandwich, crumb coat and decorate. Either way, you are in for a TREAT.