



Chocolate and passionfruit layer cake

By Ashley Alexander

45 minutes

Preparation time

30 minutes, plus cooling and setting time

Cooking time

12 serves

Serves

INGREDIENTS

Chocolate ganache

125 g good quality milk chocolate, finely chopped
125 g good quality dark chocolate, finely chopped
250 ml (1 cup) cream
1 tsp vanilla bean paste or vanilla extract
Pinch fine sea salt

Chocolate cake

250 ml (1 cup) buttermilk
185 ml (¾ cup) mild extra virgin olive oil
1 tbsp vanilla bean paste or vanilla extract
2 eggs
220 g (1 cup firmly packed) brown sugar
110 g (½ cup) caster sugar or granulated sugar
185 g (1¼ cup) plain all-purpose flour
75 g (⅓ cup) Dutch processed cocoa powder
2 tsp baking powder
1 tsp bi-carb soda
1 tsp fine sea salt
185 ml (¾ cup) hot coffee (the hot coffee helps the cocoa 'bloom' and boosts the chocolate flavour)

Passionfruit and vanilla cream cheese filling

500 g cream cheese, softened at room temperature
1 tbsp vanilla bean paste or vanilla extract
110 g (⅔ cup) icing sugar
Pulp of 1 passionfruit

To assemble

Pulp of 2 passionfruit
1 tbsp dark Dutch processed cacao, for dusting

METHOD

Chocolate ganache

1. Place the very finely chopped chocolate into a medium-sized bowl.
2. In a small saucepan, heat up the cream and vanilla on medium-high heat, induction setting 7 until it just comes to a simmer.
3. Pour the hot cream over the finely chopped chocolate and allow it to sit untouched for 10 minutes, ensuring all of the chocolate is covered by the warm cream.
4. After 10 minutes, whisk the cream and chocolate together until smooth and silky.
5. Set aside in the refrigerator to set.

Chocolate cake

1. Preheat on Cakes Plus at 160°C and place rack on shelf position 1.
2. Grease and line 2 x 20 cm round cake tins with baking paper and set aside.
3. In a large mixing bowl whisk together the buttermilk, olive oil, vanilla, eggs, brown sugar and castor sugar.
4. Add the flour, cocoa, baking powder, bi-carb soda, salt, and hot coffee. Whisk until smooth.
5. Divide the batter into the 2 prepared cake tins.
6. Place the cakes in the oven on shelf position 1 and bake at 160°C for 30 minutes, or until a skewer inserted in the centre of the cake comes out clean.
7. Once cooked, remove from the oven and allow to cool completely.

Passionfruit and vanilla cream cheese filling

1. In a freestanding mixer or using hand beaters, beat the cream cheese and vanilla until smooth.
2. Add the icing sugar and passionfruit and beat until smooth.
3. Set aside in the refrigerator until you're ready to assemble the cake.

To assemble

1. Ensure the cakes are completely cold before assembling.
2. Place one layer of the cake onto a serving plate.
3. Now dollop the passionfruit filling evenly over the first layer, then very gently spread it out with the back of a spoon.
4. Evenly spoon the fresh passionfruit pulp over the cream cheese filling.
5. Place the second cake layer on top and gently press down to secure.
6. Dollop the ganache over the top layer of cake and gently spread it out with the back of a spoon, creating swooshes in the ganache.
7. Finally, dust the cake evenly with dark cacao.
8. Place into the refrigerator to set for a couple of hours before serving.

Additional Appliance Methods

Oven

- Preheat on Fan Plus at 160°C and place rack on shelf position 2. Bake the cakes in the oven for 25 minutes, or until a skewer inserted in the centre of the cake comes out clean.

Hints and tips

- If you can't access buttermilk, you can use 250 ml (1 cup) of full cream milk mixed with 1 tbsp lemon juice, set aside for 10 minutes to curdle.
- You can assemble the cake up to a day in advance and store it in the refrigerator until ready to use. Simply dust with a little extra cocoa before serving.
- Any leftover cake is best stored covered in the refrigerator.