Maltesers Chocolate Victoria Sponge Sandwich Cake
RECIPE

Maltesers Chocolate Victoria Sponge Sandwich Cake



TIME	20 minutes
INGREDIENTS	13 items
MAKES	12 servings

Chocolate cake is sandwiched with raspberry jam, malted milk whipped cream and Maltesers for a fun take on a classic dessert.

INGREDIENTS

- 100 g (1 cup) Maltesers, divided
- 166 g (1 1/4 cups) self-raising flour
- 25 g (1/4 cup) unsweetened cocoa powder
- 2 mL (1/2 tsp) baking powder
- 1 mL (1/4 tsp) salt
- 120 g (1 cup) caster sugar

- 76 g (1/3 cup) unsalted butter, softened
- 2 eggs
- 5 mL (1 tsp) vanilla extract
- 60 mL (1/4 cup) skimmed milk
- 125 mL (1/2 cup) whipping cream
- 30 mL (2 tbsp) icing sugar
- 45 mL (3 tbsp) raspberry jam

Recipes crafted for gatherings and sharing with others

Instructions

1. Preheat oven to 180°C/350°F/Gas 4. Grease and line two 15 cm (6-inch) round sandwich tins with baking paper.
2. Chop 50 g (1/2 cup) Maltesers balls.
3. In medium bowl, sift together flour, cocoa powder, baking powder and salt.
4. In large bowl, using handheld electric mixer, beat together sugar and butter until light and fluffy. One at a time, beat in eggs until incorporated. Beat in vanilla. Fold in half the flour mixture. Stir in skimmed milk, then fold in remaining flour mixture. Fold in chopped Maltesers.
5. Divide mixture evenly between prepared tins; spread evenly.
6. Bake for 20 to 25 minutes or until tester comes out clean when inserted into centre of cake. Let cakes cool in tins for 10 minutes before turning out onto wire racks to cool completely. Peel off baking paper.
7. In small bowl, using handheld electric mixer with clean beaters, whip cream until soft peaks start to form. Beat in icing sugar until smooth and blended.
8. Place 1 cake on serving platter. Spread with jam and half the malted whipped cream. Sprinkle with half the remaining Maltesers. Cap with remaining cake. Dollop with remaining malted whipped cream and sprinkle with remaining Maltesers.
9. Substitute raspberry jam with hazelnut spread or caramel sauce if preferred.

NUTRITION INFORMATION

Column 1	Column 2
	Per 1 serving (1/12 of cake)
Energy	1007 kJ 241 kcal
Fat	11.9g
Saturates	7.0g
Carbohydrate	30.5g
Sugars	18.1g
Fibre	1.2g
Protein	3.8g
Salt	0.6g

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Maltesers Black Forest Torte Chocolate Cake

Cooking time

15 minutes

Ingredients

15 items



Maltesers Chocolate Baked Cheesecake with Fudge Sauce

Cooking time

60 minutes

Ingredients

15 items



Maltesers Mini Chocolate Coffee Cupcakes

Cooking time

20 minutes

Ingredients

12 items



Maltesers Easy Cocoa Brownies

Cooking time

25 minutes

Ingredients

11 items

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