Maltesers Black Forest Torte Chocolate Cake
RECIPE

# Maltesers Black Forest Torte Chocolate Cake




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|---|---|
| **TIME** | 15 minutes |
| **INGREDIENTS** | 15 items |
| **MAKES** | 15 servings |

Infused with Maltesers and cherry flavour, this take on a black forest cake makes an impressive dessert fit for any occasion.

## INGREDIENTS

- 104 g (3/4 cup) plain flour
- 26 g (1/4 cup) unsweetened cocoa powder
- 30 g (1/4 cup) hot chocolate drink powder
- 2 mL (1/2 tsp) baking powder
- 4 eggs, separated
- 90 g (3/4 cup) caster sugar, divided

- 2 mL (1/2 tsp) vanilla extract
- 30 g (2 tbsp) unsalted butter, melted
- 218 g (1 cup) light mascarpone cream
- 70 g (1/2 cup) icing sugar, sifted
- 2 mL (1/2 tsp) almond extract
- 125 mL (1/2 cup) whipping cream
- 90 mL (6 tbsp) cherry jam
- 105 g (2 cups) Maltesers, divided
- 50 g (1 cup) dark chocolate shavings

### Recipes crafted for gatherings and sharing with others

## Instructions

1. Preheat oven to 190°C/375°F/Gas 5. Line bottoms of two 15 cm (6 inch) round cake tins with baking paper (do not grease).
2. Into medium bowl, stir together flour, cocoa powder, hot chocolate drink powder, and baking powder.
3. In large bowl, using handheld electric mixer, beat together egg yolks, 30 mL (2 tbsp) warm water and 5 tbsp caster sugar until thick, pale and lemony, about 8 to 10 minutes. Beat in vanilla.
4. In another medium bowl, using handheld electric mixer with clean beaters on low speed, beat egg whites until foamy. Increase speed to high and beat until soft peaks start to form. Fifteen mL (1 tbsp) at a time, sprinkle in remaining caster sugar, beating until stiff, glossy peaks form.
5. Fold half the whipped egg whites mixture into egg yolks mixture until blended. Fold in remaining whipped egg whites mixture just until incorporated. Sift flour mixture over top and fold until just blended. Drizzle butter down sides of bowl and gently fold to incorporate. Divide batter evenly between prepared tins; spread evenly.
6. Bake for 12 to 15 minutes or until tops of cakes spring back when pressed lightly. Let cakes cool in tins for 10 minutes. Run paring knife around edge of tins, then turn out onto wire racks to cool completely. Peel off baking paper and, using serrated knife, slice each cake in half lengthwise.
7. In another medium bowl, using handheld electric mixer with clean beaters, beat together mascarpone cream, icing sugar and almond extract until light and fluffy.
8. In small bowl, using handheld electric mixer with clean beaters, whip cream until soft peaks start to form. Fold whipped cream into mascarpone mixture until combined.
9. Place 1 cake layer on serving platter. Spread with 2 tbsp cherry jam, spread with 1/3 cup cream mixture and sprinkle with 12 Maltesers. Repeat filling layers 2 more times. Cap with remaining cake layer, making a total of 4 layers.
10. Transfer 1 cup cream mixture to piping bag fitted with small star tip.
11. Thinly spread remaining cream mixture to cover top and sides of cake. Press shaved chocolate onto sides of cake. Pipe 12 small rosettes on top of cake and garnish each with a remaining Malteser.
12. Substitute cherry jam with your choice of jam like strawberry, blueberry, or orange marmalade if desired for variation.

## NUTRITIONAL INFORMATION

| Column 1 | Column 2 |
| --- | --- |
| | Per 1 serving (1/16 of torte) |

| Column 1 | Column 2 |
| --- | --- |
| Energy | 1040 kJ<br>249 kcal |
| Fat | 12.4g |
| Saturates | 7.2g |
| Carbohydrate | 30.5g |
| Sugars | 22.6g |
| Fibre | 1.2g |
| Protein | 5.5g |
| Salt | 0.2g |

## More Recipes Like This




### Carrot Cake Traybake with Maltesers Easter Bunnies

Cooking time

45 min

Ingredients

11 items




## Chocolate Banana Loaf

Cooking time

60 minutes

Ingredients

12 items




## Easter Egg Cookies

Cooking time

7 minutes

Ingredients

9 items




## Maltesers Blondies

Cooking time

45 min

Ingredients

9 items

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