

Alternative White Chocolate Cake

The perfect cake for chocoholics this Christmas!

Ingredients

For the chocolate truffles

- 150ml double cream
- 450g white chocolate
- 300g white chocolate (to decorate)
- 200g desiccated coconut

For the sugar coated cranberries (to decorate)

- 2 cups fresh cranberries
- 1 caster sugar
- 1 cup water
- 1 cup granulated sugar

For the cake

- 240g unsalted butter
- 100g white chocolate, broken into pieces
- 4 eggs, beaten
- 160g caster sugar
- 240g self-raising flour
- 2 tbsp milk
- 1 tsp vanilla



For the chocolate buttercream

- 250g butter
- 500g icing sugar
- 200g white chocolate
- 1 tsp vanilla extract
- 1 tbsp milk

Method

Step 1

To make the sugar coated cranberries – place 1 cup of water and 1 cup of sugar in a saucepan and heat until the sugar is completely dissolved. Remove the mixture from the heat and allow to cool for 20 minutes.

Step 2

Place the cranberries in the sugar syrup and leave overnight, stirring occasionally.

Step 3

To decorate place one cup of granulated sugar in a mixing bowl. Remove the cranberries sugar syrup and place in the granulated sugar and roll until fully coated.

Step 4

To make the chocolate truffles – place the butter and chocolate in a bain-marie over a pan of simmering water. Heat gently until melted and smooth. Remove the mixture from the heat and transfer to a clean bowl. Leave the mixture to harden at room temperature for 10 minutes then transfer to the fridge for at least 2 hours, ideally overnight.

Step 5

To make the truffles, spoon the mixture and roll into 3cm balls. Leave aside to harden (for 1 hour).

Step 6

To decorate, melt the white chocolate in a bain-marie over a pan of simmering water. Once melted remove from the heat. Cover the truffles in the melted chocolate and cover with the desiccated coconut.

Step 7

Place the butter and chocolate in a bain-marie over simmering water. Heat gently until melted and smooth. Remove the mixture from the heat and allow to cool slightly.

Step 8

Beat the eggs and sugar in a large mixing bowl until light and fluffy. Slowly add the vanilla, butter and chocolate mixture and mix until combined. Sift the flour and gently fold the mixture until smooth and well combined, to achieve a dropping consistency (if needed) slowly add the milk. Divide the mixture between two 20cm cake tins.

Step 9

Bake for 20-25 minutes until a skewer comes out clean and leave on a cooling rack until completely cooled.

Step 10

To make the buttercream – melt the white chocolate in a bain-marie over a pan of simmering water. Once melted remove from the heat.

Step 11

Cream the butter and icing sugar together until smooth. Add the milk and vanilla extract and stir in the melted chocolate.

Step 12

To ice the cake – spread the buttercream on one of the cake sponges and place the second sponge on top. Apply one thin layer of butter cream on the sides and top of the cake and place in the fridge to cool until hard.

Step 13

Spread the remaining buttercream on the cake and smooth with a spatula.

Step 14

Place the chocolate truffles and cranberries on top of the cake and decorate the sides with chocolate shards.