



# Chocolate and passionfruit layer cake

By Ashley Alexander

**45 minutes, plus cooling and setting time**

Preparation time

**30 minutes**

Cooking time

**12**

Serves

## INGREDIENTS

### Chocolate cake

250 ml (1 cup) buttermilk  
185 ml ( $\frac{3}{4}$  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 ( $\frac{1}{2}$  cup) caster sugar or granulated sugar  
185 g (1  $\frac{1}{4}$  cup) plain all-purpose flour  
75 g ( $\frac{3}{4}$  cup) Dutch processed cocoa powder  
2 tsp baking powder  
1 tsp bi-carb soda  
1 tsp fine sea salt  
185 ml ( $\frac{3}{4}$  cup) hot coffee (the hot coffee helps the cocoa 'bloom' and boosts the chocolate flavour)

### 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

### Passionfruit and vanilla cream cheese filling

500 g cream cheese, softened at room temperature  
1 tbsp vanilla bean paste or vanilla extract  
110 g (? 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 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.

### Alternative 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.