

Malteser Layer Cake

Picture this: layers of decadent cake, generously sandwiched between luscious chocolate ganache and velvety Italian meringue buttercream. The secrets to these divine fillings? Look no further – the recipes are right here, ready to transform your baking into a truly unforgettable experience!

Ingredients

5 digestive biscuits, roughly crushed
maltesers to decorate

For the Cake

250g golden caster sugar
250 self-raising flour
250g unsalted butter, softened
5 large eggs
2 tbsp milk
1 $\frac{1}{2}$ tsp baking powder
1 tsp vanilla extract

For the Buttercream

400g unsalted butter
800g icing sugar
2-3 tbsp milk

For the Chocolate Ganache

250g dark chocolate, roughly chopped
400ml double cream
10 digestive biscuits, crushed into a fine powder

Method

- Preheat the oven to 180°C / 160°C with a fan. Grease and line 4 cake tins.
- Place all of the ingredients for the cake in a stand mixer. Whisk for 2 minutes.

- Divide the mixture evenly between the 4 cake tins. Place in the oven and bake for 20-25 minutes.
- Remove the cakes from the oven and tins, and let them cool completely.
- To prepare the ganache, place the chocolate in a large bowl. Pour the cream into a pan and bring to a boil. Pour the cream over the chocolate and let it sit for 30 seconds before you stir to combine. Set aside.
- To prepare the buttercream, place the butter in a stand mixer and whisk for 2 minutes. Add the icing sugar and milk slowly while you continue to whisk on low speed. Add the crushed biscuits and whisk for 1 more minute.
- Place one cake on a cake stand or plate. Spread on a thin layer of ganache. Place it in the freezer for 5 minutes to set the ganache.
- Spread on a thin layer of buttercream and place another cake on top. Repeat the process with the remaining cakes.
- Spread on a thin layer of buttercream around the outside of the cake. Place it in the fridge for 1 hour to set.
- Spread the remaining buttercream around the outside.
- Dust the whole cake with the roughly crushed biscuits. Cover the top with maltesers.

Time to tuck in!