



CHAOS & COUTURE'S DARK CHOCOLATE MUD CAKE

INGREDIENTS

250g unsalted butter, chopped
1 1/2 cups (375ml) water
200g dark chocolate
2 cups (440g) caster sugar
1 teaspoon vanilla bean paste
1/4 cup cocoa powder
1 1/2 cups (225g) Self Raising Flour
3/4 cup (75g) Plain Flour
2 eggs, lightly beaten

METHOD

1. Preheat oven to 180c FF. Grease and line base and sides of a 9 inch (22cm) round cake pan.
2. Combine butter, water, chocolate and caster sugar in a medium saucepan. Cook, stirring, over medium heat until everything is melted, combined and smooth. You don't need to stand there stirring the entire time but at least occasionally to make sure the sugar does not catch on the bottom of the saucepan.
3. Once the mixture is melted and smooth; remove from the heat and allow to cool for 10 mins or until you can touch the sides of the saucepan without it feeling too hot.
4. Place cocoa powder and flours in a large bowl and stir with a whisk until combined. Gradually pour cooled chocolate mixture into the dry ingredients, whisking until smooth and combined. Add eggs, one at a time, whisking between additions until combined. (You can also use a handheld mixer for this part. It will result in a slightly lighter mud cake.)
5. Pour batter into prepared pan. Bake for 45 minutes or until cake is cooked when tested.
6. Cool cake in pan for 30 mins before turning out onto a bench or tray to cool. Once cake is cooled; wrap in plastic wrap and refrigerate until needed.

NOTE: This recipe can be multiplied as needed. My standard mixture is a 1kilogram butter mixture. It should then be divided between several pans to allow for even cooking.

It will also bake beautifully as cupcakes and will make 15 standard cupcakes.



CHAOS & COUTURE'S LIGHT & SPRINGY CHOCOLATE CAKE

INGREDIENTS

250g butter, chopped
3 cups (660g) caster sugar
2 cups (500 mls) water
1/3 cup cocoa powder
1 teaspoon bicarbonate soda
3 cups (450g) self raising flour
4 eggs, lightly beaten

METHOD

1. Preheat oven to 180C FF. Grease and line the base of 2 x 8 inch (20cm) cake pans.
2. Combine butter, water, sugar, cocoa powder and bicarb soda in a large saucepan. Cook stirring over medium heat until combined and melted. NOW don't take your eyes off it cook, stirring until mixture comes to the boil, reduce heat and simmer for 5 minutes, then remove from heat. I can guarantee you if you walk away while this mixture is coming to the boil, it will boil over and go everywhere!!
3. Cool mixture for 10 minutes or until you can touch the side of the saucepan without it feeling too hot.
4. Place Flour in a large bowl and whisk to break up any lumps of flour. Gradually pour in cooled chocolate mixture, whisking until smooth and combined. Add eggs one at a time, whisking well between additions. You can also use an electric mixer for this stage.
5. Divide mixture evenly between pans. Bake for 30 minutes or until cooked when tested. Cool cakes in pan for 10 minutes before turning onto wire racks to cool.
6. Once cakes are cool; wrap then in cling wrap and refrigerate until needed.

NOTES: This mixture is a very runny and you will think you have made a mistake. You really haven't. Don't use a loose bottomed pan or springform pan as the mixture will sometimes run out if there are any gaps in the joins (and make a huge mess in your oven)



**CHAOS
& COUTURE**
CAKES BY NADIA

DARK CHOCOLATE GANACHE

for covering a cake to ganache
1 part cream to 2 parts chocolate
eg 250g thickened cream to 500g dark chocolate

for chocolate drip or whipped ganache
1 part cream to 1 part chocolate
eg. 250g thickened cream to 250g dark chocolate

METHOD: Combine cream and chocolate in a microwave safe bowl. Microwave in 30 seconds bursts, stirring in between, until smooth and combined.

NOTE:

1. when covering a cake, ganache should be cooled until mixed is the consistency of peanut butter.
2. when using as a chocolate drip, ganache should be cooled until it is the consistency of somewhere between maple syrup and golden syrup.
3. when whipping, ganache should be cooled until cool enough to touch, then whipped with a whisk or hand held beater until thickened.

WHITE CHOCOLATE GANACHE

for covering a cake to ganache
1 part cream to 3.5 parts white chocolate
eg 250g thickened cream to 625g white chocolate

for white chocolate drip
1 part cream to 1.3 parts white chocolate
eg 250g cream to 325g white chocolate

METHOD: Combine cream and chocolate in a microwave safe bowl. Microwave in 30 seconds bursts, stirring in between, until smooth and combined.

NOTE:

1. when covering a cake, ganache should be cooled until mixed is the consistency of peanut butter.
2. when using as a chocolate drip, ganache should be cooled until it is the consistency of somewhere between maple syrup and golden syrup.



SWISS MERINGUE BUTTERCREAM SMBC

INGREDIENTS

500g caster sugar
1 teaspoon vanilla bean paste
250 mls egg white (i use pasturised egg whites in a carton from the supermarket)
500g butter at room temperature and chopped

METHOD

1. combine sugar, vanilla and egg white in a medium sized bowl; place over a sauce pan of simmering water, whisk until smooth and combined and temperature reaches between 65C and 70C. Immediately remove from heat and pour into a large bowl of stand mixer or leave it in your bowl if you are using a handheld mixer.
2. Beat on medium speed for 1 minute, then increase speed to high and beat for about 10 minutes or until you have a BEAUTIFUL Glossy and ridiculously smooth meringue and the side of the bowl is not too hot to touch
3. Add butter to your meringue piece by piece, continuing to whisk without stopping, until all the butter is added. When you first start adding the butter, your beautiful glossy mixture will lose its volume and look soupy. Don't worry this is not a mistake. It will continue to look like this until the very last piece of butter is added.
4. The mixture will change very quickly and come together to look thick, creamy and hold its shape. If this does not happen by the time the last piece of butter is added. It means your mixture is still a little warm. Allow it to sit at room temperature for about 5 minutes, scrape down the sides and beat it again. It should come together. IF it doesn't, rest it again. I swear to you this recipe has NEVER not worked. It will be fine.

NOTE: You can colour and flavour your SMBC once it is made. Gel colours and flavoured essences work very well with SMBC.