

CHOCOLATE-CARROT EASTER TORTE





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Preparation time: 30 minutes

Cooking time: 45 minutes

Serves: 10

2 cups self-raising flour

2 cups raw caster sugar

2 cups cocoa powder

½ tsp fine salt

1½ cups buttermilk

½ cup vegetable oil

2 eggs

1 Tbsp vanilla paste

1 cup boiling water

4 medium carrots, grated

500g unsalted butter, at room temperature

800g icing sugar, sifted

100g marzipan

orange and green food colouring

5 x 7cm chocolate eggs, halved

honey cake crumbs*, to garnish

shaved chocolate, to garnish

1 Preheat oven to 180°C. Combine the flour, sugar, half the cocoa and salt in a bowl and mix well. Add 1 cup buttermilk, oil, eggs and half the vanilla, then whisk until smooth. Mix in the boiling water. Fold in the carrots, then spoon into two lined 23cm cake tins and bake for 35-40 minutes, until firm to touch. Cool on a wire rack.

2 Combine the butter, cocoa and remaining vanilla in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes. Add the icing sugar and remaining buttermilk and beat for 5 more minutes, until very light.

3 Trim the cakes flat, then spread one with 1½ cups icing. Place a second cake on top, then spread with a thin coat of icing. Refrigerate until firm, then spread smoothly with the remaining icing. Refrigerate until firm.

4 Tin three-quarters of the marzipan orange, and the remainder green. Form the orange into log and the green into frills, then join to make carrots. Make holes in the cake top and insert the carrots. Surround with chocolate eggs.

5 Press the cake crumbs onto the sides, then decorate with shaved chocolate.

* Honey cake is available in most supermarkets in the international foods aisle.

