

CHILLI CHOCOLATE MOUNTAIN CAKE WITH PEPPERMINT ICING BY CHARLIE

INGREDIENTS

FOR THE CAKE:

190g self-raising flour
30g ground almonds
220g soft unsalted butter
220g caster sugar
5 large free range eggs
75g cocoa powder
½ teaspoon chilli powder
75ml milk

FOR THE ICING:

Packet of white 'ready to roll' icing
Peppermint essence
50g caster sugar
50g icing sugar
Black food colouring
250g soft unsalted butter
800g icing sugar
4 tablespoons milk
Chilli powder



JUNIOR BAKE OFF

METHOD

- STEP 1.** Ask an adult to preheat the oven to 180°C. Grease two round cake tins and one domed tin.
- STEP 2.** Mix all the cake ingredients until smooth, and share out between the three tins.
- STEP 3.** Bake for approximately 30 minutes, then move to the freezer for 40 minutes.
- STEP 4.** Beat 250g butter until pale in colour and creamy, then sieve in 800g icing sugar. If the mixture is too thick add small amounts of hot water until the consistency is right.
- STEP 5.** Add peppermint essence to taste and enough black food dye to colour the icing grey.
- STEP 6.** Remove cakes from tins and place on wire racks to cool.
- STEP 7.** Place the cakes in layers with buttercream in between each layer, on top and around the sides.
- STEP 8.** Roll out the fondant icing and cut it out around a small bowl. Place on top of cake.
- STEP 9.** Using a pastry brush dampen the fondant icing, then sprinkle with caster sugar. Sieve icing sugar over the caster sugar so as to resemble snow.
- STEP 10.** Add more mountaintop decorations, or just dig straight in!