

Recipe

CONCRETE CAKE

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Recipe: **CAROLE POIROT**

You will need

- » two 21cm square baking tins.
- » Start with the baking the day before you'd like to serve it.
- » For the most accurate and geometric result, place a thick piece of cardboard (covered in cling film) the same size of the cake on the top to be able to get very sharp edges when icing around it.

INGREDIENTS

FOR THE BATTER

- 250 g flour
- 250 g butter
- 250 g caster sugar
- 4 medium eggs



CATEGORY
Dessert



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- STEP 1** Preheat oven to 170C. Grease the cake tin and line with baking paper. Whisk the butter and sugar together with an electric mixer until pale and fluffy.
 - STEP 2** Now add the eggs one by one and mix between each addition. Sift the flour into the mix and incorporate with a large spoon. Add a little bit of milk if the batter is too thick, it should have a droopy consistency.
 - STEP 3** Now divide the batter between the tins and bake for 25 minutes. Take the cakes out of the oven and leave to cool in the tin for 10 minutes. Cool completely on a rack.
 - STEP 4** Wrap both cakes in cling film and refrigerate over night. The next day unwrap the cakes and cut off the dome if there is one.
 - STEP 5** Use a ruler to measure the middle of each cake and cut them in half. Whisk the butter until creamy (about 2-3 minutes), then sift the icing sugar into it. Gently whisk until combined. Add the vanilla extract and food colouring and mix again until combined.

FOR THE FILLING

150 g blackcurrant jam
250 g butter (soft)
500 g icing sugar
1 TSP vanilla extract
A few drops of black food
colour gel

FOR THE ICING

150 g butter (soft)
300 g icing sugar
½ TSP vanilla extract
1 small tube of black food
colour gel

STEP 6 To assemble the cake spread a layer of jam onto the first cake layer. Using a piping bag and round nozzle, pipe a layer of buttercream on top. Smooth slightly with a palette knife if needed.

STEP 7 Place the second layer on top and top that one with jam and then buttercream. Repeat with the third layer. Place the fourth layer on top.

STEP 8 Now mix the butter, icing sugar, vanilla extract and a small amount of food colouring for the decorative icing. Icing the cake, part 1: Cover the cake in a thin layer of buttercream to keep crumbs from appearing on the outside later. Refrigerate the cake for one hour and cover the bowl with the remaining buttercream.

STEP 9 Mix some more colouring into the buttercream. Icing the cake, part 2: Take the cake out of the fridge and cover with a thicker coat of butter cream whilst still keeping some aside. Smooth as much as possible.

STEP 10 Icing the cake, part 3: Add more colouring to the buttercream and add the darker dots to the existing cake decoration. Smooth the darker dots into the buttercream to achieve the »concrete« look. Don't worry about the icing being completely smooth, concrete usually isn't. Refrigerate until ready to serve.