

4 Epic Cake Ideas

Aero Cake:

Ingredients:

For the Cake:

2 x double layer store bought chocolate cake mixes

Green Buttercream Icing:

1 ½ cups butter, softened

6 cups icing sugar, sifted

4-5 tbsp milk

2 tsp mint essence

3-4 Drops green food colouring

Aero Ganache:

4 slabs Nestlé Aero Dark 85 g, broken into chunks

1 cups cream

Garnish:

½ slab Nestlé Aero Mint chocolate, chunks

½ slab Nestlé Aero Milk chocolate, chunks

½ slab Nestlé Aero Milk chocolate, melted

Recipe:

For the Cake:

1. Preheat the oven to 180°C and grease 3 springform tins.
2. Follow the pack instructions to prepare the cake mix. Bake the batter in three equal circular springform tins.
3. Allow the cakes to chill before assembling.

For the Green Buttercream Icing:

1. Beat the butter with an electric beater until pale & creamy.
2. On a low-medium speed, beat in the icing sugar, one cup at a time.

3. Add the milk, a tbsp at a time to loosen up the mixture. The icing should be nice & creamy.

4. Beat in the peppermint essence and green colourant.

5. Gently cover the first cake layer with icing. Add the second layer & cover. Top with the third cake layer & cover with icing, spreading neatly around the top & sides of the cake, using a knife to remove excess icing. Allow to set.

Aero Ganache:

1. Place the Aero chunks in a heatproof bowl. Heat the cream in the microwave & pour over the chocolate while stirring until melted and a thick & glossy texture is achieved. Pour the ganache into a piping bag and allow to cool slightly.

2. Pour $\frac{1}{4}$ of the remaining ganache into a piping bag and pipe around the edges allowing the ganache to slowly drip down the sides.

3. Spread $\frac{3}{4}$ of the ganache over the top of the cake and gently smooth.

Garnish:

1. Spread the melted milk chocolate onto a sheet pan lined with baking paper & allow to set in the fridge.

2. After 30 minutes, break the hardened chocolate into shards and place on top of the cake along with the mint & chocolate chunks. Allow cake to chill in fridge for 2-3 hours. Slice and ENJOY!!!

KitKat Cake

Ingredients:

For the Cake:

1 x double layer store bought chocolate cake mix

Chocolate Buttercream Icing:

1 $\frac{3}{4}$ cups butter, softened

6 cups icing sugar, sifted

$\frac{3}{4}$ cup Nestle cocoa powder

4-5 tbsp milk

Assembling:

2 cakes, round

Buttercream icing

10-12 KitKat bars 42 g, Original bars

2 cups berries, variety

Garnish:

Icing sugar

Recipe:

For the Cake:

1. Preheat the oven to 180°C and grease 2 springform tins.
2. Follow the pack instructions to prepare the cake mix. Bake the batter in two equal circular springform tins. Allow the cakes to chill before assembling.

For the Chocolate Buttercream Icing:

1. Beat the butter with an electric beater until pale & creamy.
2. On a low-medium speed, beat in the icing sugar, one cup at a time.
3. Add the cocoa powder & milk, a tbsp at a time. The icing should be creamy.

Assembling:

1. Place the first cake on a serving plate. Spread a layer of buttercream icing on the cake.

2. Add the second layer of cake & cover with icing. Spread neatly over the top & around the sides of the cake.
3. Stick KitKat fingers to the sides of the iced cake, leaving no gaps in between. Wrap a bow around the cake to secure the KitKats.
4. Allow cake to chill in fridge for 2-3 hours.
5. Top with your favourite berries, slice and ENJOY!!

Bar One Cake

Ingredients:

For the BAR ONE Cake:

2 x double layer store bought chocolate cake mix

White Buttercream Icing:

1 ½ cups butter, softened

6 cups icing sugar, sifted

4-5 tbsp milk

Bar One Ganache:

2 cups or 3 bars Nestlé Bar One, chunks

1 cup cream

Assembling:

White buttercream icing

Bar One, chunks

Recipe:

For the Cake:

1. Preheat the oven to 180°C and grease 3 springform tins.
2. Follow the pack instructions to prepare the cake mix. Bake the batter in 3 equal circular springform lined tins. Allow the cakes to chill before assembling.

For the Buttercream Icing:

1. Beat the butter with an electric beater until pale & creamy.
2. On a low-medium speed, beat in the icing sugar, one cup at a time.
3. Add the milk, a tbsp at a time. The icing should be creamy.

Bar One Ganache:

1. Heat the cream in a small pot on the stove & add the Bar One chunks. Stir until melted and a thick & glossy texture is achieved. Pour the ganache into a piping bag and allow to cool slightly.

Assembling:

1. Spread the white buttercream icing over the first cake layer. Add the second layer of cake & repeat. Add the third cake layer & cover with buttercream, top and sides. Use a cake scraper to remove excess buttercream icing. Gently lift and place the cake onto a stand.
2. Slowly pour the Bar One ganache over the top of the cake, ensuring the whole top is generously covered and it slowly drips over the edges
3. Allow to set.
4. Place the leftover buttercream icing into a piping bag and pipe little peaks around the edge of the cake. Top each peak with a chunk of Bar-One.
5. Allow cake to chill in fridge for 2-3 hours. Slice and ENJOY!!!

Milkybar Cake

Ingredients:

For the MILKY BAR Cake:

2 x double layer store bought vanilla cake mixes
1 ½ cup funfetti (rainbow vermicelli)

Milky Bar Ganache:

6 large slabs Nestlé Milky Bar
3 cups cream

Cake Pops:

1 cake layer, crumbed
5 tbsp excess Nestlé Milky Bar ganache
1 slab Milky Bar, melted
¼ cup funfetti

**Makes 20-25 cake pops

Recipe:

For the Cake:

1. Preheat the oven to 180°C and grease 3 springform tins.
2. Follow the pack instructions to prepare the cake mix with 1 cup of the funfetti. Bake the batter in 3 equal circular springform tins. Allow the cakes to chill before assembling.

Milky Bar Ganache:

1. Heat the cream in the microwave & pour over the broken Milky Bar pieces. Stir until melted, thick & glossy. Set aside to cool and thicken slightly. Reserve a few tablespoons for the cake pops.

Cake Pops:

1. Mix the crumbled cake with the reserved ganache, adding only a little at a time. Roll the mixture into equal sized balls. Pop a stick into each of the cake balls.
2. Dip the cake pops into melted Milkybar chocolate. Sprinkle funfetti over half the cake pops & allow to set.

Assembling:

1. Spread the white Milky Bar ganache over the first cake. Add the second layer of cake on top & cover with ganache. Allow to set.
2. Sprinkle funfetti around the edge of the top of the cake.
3. Stick the cake pops in the cake as a garnish.
4. Allow cake to chill in fridge for 2-3 hours. Slice, serve & ENJOY!!!