

## Chockella® and Peanut Butter Leaning Cake

Cuisine: N/A

Recipe Type: International

Cooking Time: 30 Mins

Serving: 1 Peoples

Ingredients:

- Cake, 0
- 2 Cups Nestlé® Chokella®, 500 g
- 1 1/4 Cup Vegetable Oil, 300 mL
- 5 Cups All-purpose flour, 600 g
- 2 Cups Sugar, 425 g
- 2 Tsp Salt, 10 g
- 1 1/2 Cups Cocoa powder, 180 g
- 7 Egg, s 350 g
- 2 Tsp Vanilla Essence, 10 g
- 3 1/2 Cups Milk, 875 mL
- 1/2 Cup Water, 125 mL
- Chockella Peanut Butter Buttercream, 0
- 3 1/2 Cups Icing sugar, 460 g
- softened Butter, 200 g
- Peanut butter, 145
- Nestlé® Chokella®, 175 g
- Milk, 2 tbsp
- Garnish, 0
- Gold brushed chocolate truffles, 0 kg

Nutritional Information:

- Energy (kcal) *10788 kcal*
- Protein (g) *201 g*
- Fats, total (g) *460 g*
- Carbohydrate, total (g) *1475 g*
- Sugars, total (g) *833 g*
- Fats, saturated (g) *189 g*
- Fiber, total dietary (g) *50 g*
- Sodium (mg) *8109 mg*
- Calcium (mg) *2594 mg*
- Cholesterol (mg) *1832 mg*
- Iron (mg) *23 mg*
- Vitamin A, IU *8706 IU*
- Vitamin C (mg) *12 mg*
- Vitamin D (µg) *868 IU*

Procedure:

**1** For the cake:

- 2** 1. Preheat the oven to 180°C and grease 3x18cm cake tins.
- 3** 2. In an electric mixer with a paddle attachment beat the vegetable oil with the Nestlé® Chokella® and sugar and a smooth batter forms
- 4** 3. Add the eggs, one at a time, followed by the vanilla essence.
- 5** 4. In a separate bowl sieve the dry ingredients. With the mixer on a slow speed, add the dry ingredients, one spoonful at a time.
- 6** 5. Add the milk and water, mix until the batter is just combined. DO not over-mix. Split the mixture evenly across the five tins.
- 7** 6. Bake for 25 minutes until a skewer comes out clean when inserted into the cake.
- 8** 7. Remove from the oven and allow to cool completely before icing.
- 9** For the icing:
- 10** 1. In an electric mixer beat the softened butter, Nestlé® Chokella® and peanut butter until thoroughly combined.
- 11** 2. Slowly add the icing sugar and 1 Tbsp. of milk at a time to the butter mixture until desired consistency is achieved.
- 12** To Assemble:
- 13** 1. Cut the tops of each cake to ensure it is flat then cut into 2 equal disks.
- 14** 2. To assemble layer the Nestlé® Chokella® frosting between each layer of cake until 6 layers are achieved.
- 15** 3. Garnish the top with the chocolate truffles.