



Chocolate Champagne Truffle Celebration Cake

A rich, deeply chocolatey layer cake made with three soft chocolate sponge layers, silky milk chocolate buttercream, a glossy chocolate drip and homemade chocolate truffles.



Prep time:
1hr + 2hrs chilling

Baking time:
25-30 minutes

Serves:
12

Ingredients

For the chocolate cake

- 150ml hot water
- 200ml champagne, prosecco or cava
- 110g cocoa powder
- 390g plain flour
- 315g caster sugar
- 330g light brown sugar
- 3 tsp bicarbonate of soda
- 1.5 tsp baking powder
- 360g buttermilk, at room temperature
- 165g vegetable oil
- 3 large eggs, at room temperature
- 1 tbsp vanilla extract
- 1 tbsp espresso powder
- 1/2 tsp salt

For the milk chocolate buttercream

- 340g Menier Milk Chocolate, finely chopped
- 340g unsalted butter, at room temperature (slightly softened)
- 460g icing sugar
- 90g cocoa powder, sifted
- 1tsp vanilla extract

For the dark chocolate drip

- 120g Menier Dark Chocolate, finely chopped
- 120ml double cream
- 1–2 tsp vegetable oil

For the chocolate truffles

- 340g Menier Dark Chocolate, finely chopped
- 240ml double cream
- Chopped nuts, cocoa powder and flaky sea salt for coating

For the chocolate truffles

1. Place the finely chopped chocolate in a heatproof bowl. Heat the cream until just simmering, then pour over the chocolate.
2. Leave for 5 minutes, then stir until completely smooth. If any chocolate remains unmelted, microwave in 15-second bursts, stirring between each, until smooth.
3. Cover with clingfilm, ensuring it touches the surface of the chocolate, and chill for 2 hours, or until firm enough to roll.
4. Line a baking tray with baking parchment. Scoop out small portions of the chilled ganache using a spoon or melon scoop, and roll into smooth balls.
5. Roll in chopped nuts or cocoa powder, or dip in melted chocolate and sprinkle with sea salt. Chill until ready to decorate.

For the chocolate cake

1. Preheat the oven to 180°C. Grease and line three 20cm cake tins with baking parchment.
2. Add the hot water, champagne, cocoa powder, espresso powder to a large bowl and whisk until smooth. Then whisk in the buttermilk, vegetable oil, vanilla extract and eggs.
3. In another large bowl, whisk together the plain flour, caster sugar, light brown sugar, bicarbonate of soda, baking powder and salt, breaking up any lumps.
4. Pour the wet ingredients into the dry ingredients and mix vigorously until you have a smooth, uniform batter.
5. Divide the batter evenly between the three tins. Bake for 25-30 minutes, or until a skewer inserted into the centre comes out with a few moist crumbs.
6. Leave the cakes to cool in their tins for 10 minutes, then turn out onto a wire rack and leave to cool completely.

For the milk chocolate buttercream

1. Melt the milk chocolate gently, then set aside to cool slightly.
2. Add the softened butter, vanilla extract and icing sugar (sifted) to the bowl of a stand mixer fitted with a paddle attachment, and beat until smooth and creamy.
3. Pour in the cooled chocolate and cocoa powder, then beat again until smooth and fully combined.
4. Place one cake layer onto a cake stand or turntable and spread with a generous layer of buttercream. Add the second cake layer and repeat. Finish with the final cake layer, placing it upside down for a flat top.
5. Cover the cake with a thin layer of buttercream, smoothing over the top and sides. Chill for 30 minutes, or until firm.
6. Add the remaining buttercream and smooth the top and sides using a palette knife or cake scraper. Chill for a further 30 minutes before adding the ganache.

For the chocolate ganache

1. Place the finely chopped chocolate in a small bowl. Heat the cream in a saucepan until just simmering, then pour over the chocolate.
2. Leave for 4 minutes, then stir until completely smooth. Add 1–2 tsp vegetable oil and stir until the ganache is smooth and pourable.
3. Pour the ganache into the centre of the chilled cake and gently spread towards the edges, allowing it to drip naturally down the sides.
4. Place your prepared truffles around the edge of the cake then chill for 30 minutes until everything has set.

N.B. If you want to add chocolate writing to the top, melt 50g of Menier Milk Chocolate in a heatproof bowl set over a pan of simmering water. Leave to cool then fill a piping bag with the chocolate and snip a tiny amount off the end. Write your message onto a piece of baking parchment then leave to set before transferring to the top of your cake.