

TUXEDO CAKE

(from The Pastry Queen, by Rebecca Rather)

For the cake batter:

4 cups granulated sugar
1 cup unsweetened cocoa powder
4 cups all-purpose flour
1 tablespoon baking soda
½ teaspoon salt
1 cup buttermilk
1 tablespoon vanilla extract
1 cup (2 sticks) unsalted butter
1 cup canola or vegetable oil
2 cups water
4 large eggs

For the whipped cream filling and frosting:

4 cups chilled whipping (heavy) cream
¼ cups powdered sugar

For the chocolate glaze:

4 ounces bittersweet chocolate, chopped
½ cup whipping (heavy) cream
¼ cup Lyle Golden Syrup
2 teaspoons vanilla extract

Preheat oven to 350° degrees F. Prepare three 9-inch cake pans: lightly grease the pans with butter, line with parchment paper and then lightly grease the top of the parchment paper and dust with flour.

In a large mixing bowl combine sugar, cocoa, flour, baking soda, and salt; whisk together to mix. Set aside.

In a medium saucepan combine butter, oil, and water. Heat over low heat until the butter is melted, stirring often. Pour the butter mixture into the sugar mixture. Using a Kitchen Aid type mixer on low speed, stir or whisk until combined and smooth. Scrape down the sides and bottom of the bowl with a rubber spatula so the mixture blends evenly. Add the eggs, one at a time, mixing thoroughly after each addition. Finally, add the buttermilk and the vanilla extract, stirring well until smooth.

Pour the batter into the prepared pans. Bake 35 to 40 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and place pans on a rack to cool for 10 to 15 minutes then remove cake from the pans and place the cake on the wire cooling rack to finish cooling. Cool completely before frosting.

For the frosting:

In a large mixing bowl, using an electric mixer, beat the whipping cream until soft mounds form; gradually add the powdered sugar, continue beating until thick and stiff.

Place one cake layer on a cake plate. Using an offset spatula thickly spread some of the whipped cream over the top. Top with the remaining cake layers, coating the top of each with the whipped cream, and then covering the sides of the cake. Spread the cream as smooth as possible over the top and sides. Refrigerate the cake at least one hour to stabilize the whipped cream before glazing.

Chocolate Glaze:

Place the chopped chocolate in a medium bowl. Set aside. In a small heavy saucepan over medium low heat, heat the cream until it is hot and just beginning to steam. Remove from heat and pour over the chocolate, stirring until the chocolate is completely melted. Add Lyle's Golden Syrup and vanilla, stirring until completely mixed. Pour the chocolate mixture into a measuring cup with a pouring spout and let the glaze cool for 10 minutes, no longer than that. Slowly pour the glaze over the cake. Cover the top of the cake entirely, letting some of the glaze drizzle down the sides, and allowing some of the whipped cream show through the drizzles around the side of the cake. Refrigerate the cake until the glaze is set and the whipped cream frosting is firm, at least one hour.