QUEEN
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PREP: 25 min
COOK: 35 min
SERVES: 16-20

Black Poke Cake

Create hidden pockets of irresistible black chocolate ganache topped with vanilla cream and crunchy crushed Oreos. Who knew you could create something so wonderful with the end of a wooden spoon!

Ingredients

Cake

140g butter, unsalted, softened

2 tsp Queen Natural Organic Vanilla Essence-Extract

½ cup (110g) caster sugar

1/2 cup + 1/3 cup (125g) plain flour

1 tsp baking powder

2 large eggs

¼ cup (60ml) sour cream

¼ cup (60ml) milk

Black Chocolate Ganache

200g Dark Chocolate

200ml Cream

Method - Cake

STEP 1

Pre-heat the oven to 160C (fan forced), and grease and line a slice tin or square cake tin with baking paper.

STEP 2

Place all ingredients in stand mixer with a paddle attachment and mix together on medium speed until well incorporated and the mixture is light in colour. It's important that your butter is soft, or you'll be beating for a long time.

STEP 3

Pour the batter into prepared tin and bake for 30-35 minutes turning halfway. The cake is cooked when the top bounces back when gently pressed, or a skewer inserted into the centre of the cake comes out with a few damp crumbs stuck to it. Allow to cool.

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Ingredients

Queen Black Food Colour

Topping

300ml cream

1 tsp Queen Organic Vanilla Bean Paste

3 oreos, crushed

Method - Black Chocolate Ganache

STEP 1

Add cream and chocolate to a microwave safe jug and microwave for 30 seconds. Mix well and repeat until chocolate is completely melted and well combined with cream. Add Black Food Colour and stir until colour is completely incorporated and there are no streaks. Allow to cool slightly so that it doesn't absorb into the cake.

STEP 2

Leaving cake in tin, use the end of a wooden spoon to poke holes all over the top of the cake. Pour warm ganache over cake and gently shake tin to encourage ganache to fall into the holes. Put cake in fridge for 20 minutes until ganache is firm enough to cut. Remove the cake from the tin.

STEP 3

In a large bowl, combine cream and Vanilla Bean Paste and whip until stiff peaks form. Fit a piping bag with a large French star tip and pipe generous amounts of cream all over the top of the cake. Crush three home made black oreos into crumbs and sprinkle over the top of cake. Cut into squares and serve!

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