



PREP: 60 min  
COOK: 35 min  
SERVES: 10-12

## Toasted Marshmallow Chocolate Cake

This dark, tender chocolate layer cake is filled with malted chocolate fudge, crunchy cookies and scorched, toasted marshmallows. The ultimate dessert for Easter!

### Ingredients

#### Cake

- 1 3/4 cups (260g) plain flour
- 2 cups (440g) caster sugar
- 3/4 cup (95g) cocoa powder
- 2 1/2 tsps bicarb soda
- 1 cup (250ml) buttermilk
- 1/2 cup (125ml) canola oil
- 2 large eggs
- 1 tsp Queen Organic Vanilla Bean Paste
- 1 cup (250ml) hot water
- 1 tsp instant coffee

#### Ganache

### Method - Cake

#### STEP 1

Preheat oven to 180C (fan forced). Grease and line 2 x 18cm cake tins.

#### STEP 2

Place flour, sugar, cocoa powder and baking soda in a large bowl and whisk to combine.

#### STEP 3

In a small jug, whisk together the buttermilk, oil, eggs and vanilla.

#### STEP 4

Add buttermilk mixture to dry ingredients and stir with a wooden spoon until just combined. Combine hot water and coffee and stir until dissolved. Add to batter and stir until just combined.

#### STEP 5

Why not take a photo and share your version with us.  
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Ingredients

150g dark chocolate  
1/2 cup Queen Glucose Syrup  
1/2 cup (125ml) double cream

## Topping

4 butternut snap cookies, crushed  
300g marshmallows  
Easter eggs (optional)

## Method - Cake

Divide batter evenly between the two tins, and bake for 30-35 minutes, or until an inserted skewer comes out clean. Leave cake to cool in the tins for 30 minutes. Remove and place on a wire rack to cool completely.

## Method - Ganache & Assembly

### STEP 1

To make the ganache, break up the chocolate and place in a heat-proof bowl. In a small saucepan, heat the glucose syrup and cream until it just comes to a simmer. Turn off the heat, and pour the mixture over the chocolate.

### STEP 2

To assemble the cake, level off the cake layers if they are domed and then slice each cake into two layers.

### STEP 3

Place one layer onto a serving dish, and pour over just under a quarter of the cooled ganache. Spread to the edge, and then scatter over a quarter of the cookies and marshmallows, tearing the marshmallows in half to distribute.

### STEP 4

If desired, torch the marshmallows carefully using a kitchen blow torch according to the manufacturer's instructions.

### STEP 5

Repeat layering until all cake layers are assembled. Finish by allowing the ganache drip down the sides of the cake and add any leftover crumbs. For a seasonal touch, decorate with coloured Easter eggs, or birthday candles if desired.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.