



TREATURE FEATURE HALLOWEEN CAKE

Cake Ingredients:

- 1/2 cup Cake Flour
- 3/4 cup Sugar (with Flour Mixture)
- 1 1/2 teaspoons Cream of Tartar
- 3/4 cup Sugar (with Egg Whites)
- 2 teaspoons Chocolate Extract
- 1/2 cup Cocoa
- 12 Egg Whites
- 1/4 teaspoon Salt
- 2 teaspoons Vanilla Extract
- 1/2 teaspoon Almond Extract

Cake Directions:

Preheat oven to 375 degrees. Sift together flour, cocoa and $\frac{3}{4}$ cup of sugar. Set aside.

With an electric mixer/mixer bowl) beat egg whites, cream of tartar and salt until fine bubbles form. Shake in $\frac{3}{4}$ cup sugar in a fine steady shower while beating continuously. Beat until stiff-peaks form.

Scoop this meringue into a large bowl and gently fold in vanilla, chocolate extract and almond extract. THEN, disturbing meringue as little as necessary, fold in flour mixture $\frac{1}{3}$ at a time to form a batter.

Transfer batter to a 10 inch tube cake pan (not greased). Scoop the batter in using a rubber spatula and take care not to leave any air pockets while filling the batter in.

Bake for 30 minutes until cake is set and springy. Invert to cool. Cool completely before sliding a knife between pan & cake to remove it. With a long serrated knife, carefully slice the cake into three layers.

Cake Decoration, Ingredients and Filling:

Whipped Cream, Marbleized White Chocolate Tile, Robert Lambert's Malted Milk Chocolate Sauce (a unique mix of milk & dark chocolates, malt, Jack Daniels Bourbon, vanilla)...

FILLING: Spread Robert Lambert's Malted Milk Chocolate sauce over the bottom layer, place the middle layer over it and repeat (1 jar total). With the top layer in place, begin a simplified **CHOCOLATE TILE:** Melt 8-9 oz of white chocolate with a small amount of vegetable oil. Add orange food coloring (preferably a commercial paste/powder). Spread base of tinted white chocolate over a sheet of parchment attached to the back of a greased cookie sheet. Pipe on a second color (use 2 oz more of chocolate + your Halloween color of choice) and swirl with a skewer or knife point to create web/spooky designs. Cool, peel the two tone chocolate tile off the parchment and shatter into shards. **WHIPPED CREAM:** 1 Cup of Heavy Cream (well chilled), 1 Tablespoon Powdered Sugar, 1 Teaspoon Vanilla. Beat slowly at medium speed until firm and lofty. When the cake is decoratively covered with whipped cream (use a piping bag for the most stylish result), strategically place the chocolate tile shards on top of, and around the cake.