



# Golden Gaytime Cake

A lovely white vanilla layer is sandwiched between two toffee layers and then covered in a beautiful chocolate ganache with some malted biscuits added for crunch... a cake version of the iconic Streets Ice Cream, the Golden Gaytime!!! Although this recipe is long, and involves four components, it is not a difficult cake to make... and the finished product is so worth the effort!

## Ingredients

### Vanilla cake\* (makes 2x20cm cakes)

2 ½ cups plain flour, sifted, plus a little extra for dusting the pans

1 cup whole milk

6 large egg whites (¾ cup), at room temperature

1 teaspoon almond extract

2 teaspoons vanilla extract

1 ½ cups white caster sugar

4 teaspoons baking powder

1 teaspoon table salt

175g unsalted butter, softened but cool

**\*Note** – you only need one of these cakes for the Golden Gaytime cake. I normally freeze the additional cake and defrost it when needed. It is beautiful dusted with icing sugar and served with some whipped cream and fresh berries on the side for a light sweet treat

### Toffee Cakes (makes 2x20cm cakes)

300g pitted dried dates

300mL water

2 ½ teaspoon bicarbonate of soda

5 large eggs

1 1/3 cup dark muscovado sugar

2 heaped tablespoon golden syrup

250g unsalted butter, melted and cooled

1 tablespoon vanilla extract

400g self-raising flour, sifted

Pinch of salt

### Vanilla Buttercream

250g unsalted butter, softened

3 ½ cup icing sugar mixture

2 teaspoon milk

1 teaspoon vanilla extract

Pinch of table salt

### Milk Chocolate Ganache

200g good quality milk chocolate, broken into small pieces (I like to use Lindt milk chocolate here)

1/3 cup cream

½ packet Malt O' Milk biscuits, crushed



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## Method

### Vanilla cake

1. Set the oven rack in the middle and preheat the oven to 160C for a fan forced oven. Using canola spray, grease two 20cm round cake tins, ensuring you grease the sides well so that the cakes rise easily and neatly. Line the bottom of the tins with non-stick baking paper and then dust the tins with flour. Invert them and sharply tap them on the bench to remove any excess flour.
2. Pour the milk, egg whites and extracts into a 2 cup measuring jug and mix well with a fork until they are blended.
3. Place the flour, sugar, baking powder and salt into the bowl of an electric mixer and beat on a low speed to allow the ingredients to mix well. Add the butter and continue to beat at a low speed until the mixture looks like moist breadcrumbs and all floury streaks have disappeared.
4. Add half the egg/milk mixture to the crumbs and beat on the low speed for 30 seconds (to allow the ingredients to incorporate without making a mess) before increasing the speed of the mixer to a medium speed. Beat for a minute and a half and then add the remainder of the milk mixture. Beat for 30 seconds, stop the mixer to scrape down the sides of the bowl and then beat for a final 30 seconds.
5. Divide the mixture between the two cake tins using a rubber spatula to push the batter to the sides and to smooth the surface of the cakes.
6. Place the tins on the centre shelf of the oven and bake for approximately 20 minutes or until a skewer inserted into the centre of the cakes comes out clean.
7. Let the cakes rest in the tins for a couple of minutes before inverting onto wire racks to cool. Reinvert them onto additional racks so that they cool down the correct way up. Let cool completely before assembling with the toffee cakes.

### Toffee Cakes

1. Set the oven rack in the middle and preheat the oven to 160C for a fan forced oven. Using canola spray, grease two 20cm round cake tins, ensuring you grease the sides well so that the cakes rise easily and neatly. Line the bottom of the tins with non-stick baking paper and then dust the tins with flour. Invert them and sharply tap them on the bench to remove any excess flour.
2. Combine the dates and water in a small saucepan and bring to a boil over a medium heat. Add the bicarbonate of soda, remove from the heat and stir well. Allow to cool for 10 minutes and then transfer it all into a small food processor and process (or alternatively whizz it with a handheld mixer) until it is of a puree consistency. Put to the side while you start the batter.
3. Place the eggs, sugar and syrup to the bowl of an electric mixer and, using the whisk attachment, whisk on a medium speed until pale and fluffy. Whisk in the butter and then lower the speed of the mixer and add the vanilla and pureed dates.
4. Lower the speed of the mixer to the lowest possible setting and add the flour and salt, whisking until the mixture has just combined. Be careful not to overbeat the batter.
5. Divide the mixture between the two cake tins using a rubber spatula to push the batter to the sides and to smooth the surface of the cakes.
6. Place the tins on the centre shelf of the oven and bake for approximately 35 minutes or until a skewer inserted into the centre of the cakes comes out clean.
7. Let the cakes cool completely in their tins.

### Vanilla Buttercream

1. In a bowl of an electric mixer combine the butter, sugar and salt and beat on a medium speed until they are well blended.
2. Add the milk and vanilla and beat for about 5 minutes until the mixture is beautifully smooth and creamy.

### Milk Chocolate Ganache

1. Combine the chocolate and cream in a heatproof melamine bowl and place in the microwave for 40 seconds. Stir with a metal spoon until smooth. I like to use a melamine bowl to make the ganache as the bowl itself retains a little heat and allows the chocolate to slowly melt away into a lovely consistency. In the event the chocolate needs a little more melting, place in the microwave for a further 10 seconds, take out and again stir so that it combines with the cream and becomes gorgeous and smooth.
2. Set aside at room temperature to cool, stirring occasionally, until the ganache thickens so that it won't fall completely off the cake.



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## OK, to assemble the Golden Gaytime Cake!!!

- Bake the cakes first and ensure they are completely cooled prior to the assembly of the cake.
- Make the ganache and set aside to cool whilst you are assembling the cake.
- Make the buttercream and bring to your preparation bench.

## Now you are ready to start!!

1. Check to see the toffee cakes and vanilla cake are all level and the same height. You can do this by measuring your cakes and cutting any of them that need a little trim. Even layers look better in a naked cake and also provide greater stability.
2. Place one of the toffee cakes on the cake stand and cover with 1/3 of the vanilla buttercream, ensuring you place the buttercream evenly across the top of the cake, giving about ½ cm lip to allow the buttercream to spread when the other cake layers are placed on top.
3. Place the vanilla cake on top of the buttercream and again cover with 1/3 buttercream as per the previous step.
4. Place the final toffee cake on top. Place the thinnest possible layer of buttercream to the top in order to act as a seal so that the ganache won't seep into the cake.
5. Seeing as though the sides of the cake are one of the stars of the show, you need to smooth them out. I fill in any gaps with the remainder of the buttercream and then smooth it all out with a long icing spatula, taking care so that the spatula glides over the surface and never actually touches the cake surface. I also find it handy to do the final smooth over by caressing the cake with a 30cm ruler! Pop the cake in the fridge for half an hour to allow the buttercream to settle.
6. Take the cake out of the fridge and slowly pour the thickened and cooled ganache over the centre of the top of the cake. If you believe the ganache has cooled for too long and is too thick to trickle, it is simple to reheat it a little by placing the bowl back in the microwave for 10 seconds and stirring the ganache again with a metal spoon. Lightly push the ganache to the sides of the cake and let gravity do its thing, allowing the chocolate goodness to slowly trickle over the side. Don't be shy to help things along if you would like a few long drips by helping the chocolate trickle along with a skewer.
7. Place the crushed malt o' milk biscuits over the chocolate and place the completed cake in the fridge for at least a couple of hours to allow it to set prior to serving.

## Handy tips

1. Do not open the oven for at least the first ¾ of baking time as the cakes may sink once you take them out of the oven.
2. It would be a shame to throw out the tops of the cakes that you trim – these are perfect to snack on with some ice cream, cream or a caramel sauce... delicious!