



# Tim Tam Cake

Oh my goodness this has to be one of the most wickedly chocolatey desserts I have ever made. It does take a little effort so if you don't have much time on the day of serving, I recommend baking the cake the day before, letting it completely cool and then wrapping it in cling film until you're ready to assemble the giant Tim Tam the following day... either way the end result is so worth all the effort! The flavour is out of this world!!

## Ingredients

### Cake

- 2 heaped teaspoon plain (all-purpose) flour
- ½ teaspoon bicarbonate of soda
- 1 level teaspoon cream of tartar
- Cornflour
- 3 level tablespoons cocoa powder
- 4 large eggs, at room temperature
- ¾ cup castor sugar
- ½ teaspoon vanilla extract

### 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

## Method

1. Preheat oven to 170C (fan forced). Grease two 17x27cm slice/ brownie tins or a larger sheet cake tin (this is what I use - 33x23x5cm) with canola spray. Line the bottom of the tin/s with non-stick baking paper, making doubly sure the sides are well greased so that the sponge cake will rise neatly.
2. Put the plain flour, bicarbonate of soda and cream of tartar into a one cup measuring cup. Fill the remainder of the cup with cornflour. Empty the contents of the cup into a bowl and then add the cocoa powder to the bowl. Place to the side.
3. Beat the eggs and sugar on a high speed with an electric mixer for 7 minutes. Add the vanilla extract and beat for a further 30 seconds.
4. In the meantime, sift the flour mixture three times onto greaseproof paper or between bowls.
5. Turn the machine to the lowest speed and add the flour mixture. Beat for one minute on the low speed or until the mixture is smooth. Turn it off and place the cake mix into the prepared tin/s. If you need help transferring the cake mix into the tin, a metal spoon is the best thing to use.
6. Lightly tap the tin/s on the workbench to remove excess air bubbles and place in the centre of the oven. Bake for approximately 20 minutes or until the centre of the cake springs back when lightly pressed. Turn onto baking paper covered wire racks (trust me... make sure they are paper covered or the sponge will stick to the rack - this is experience talking!!!) and allow to completely cool. If you have cooked the cake in a single tin, cut into two equal sized rectangular cakes.
7. To make the filling combine all ingredients in small saucepan and stir over a low heat until everything has combined and the mixture is smooth. Allow it to cool for a few minutes, place in a bowl (I use the bowl from my electric mixer) and refrigerate for at least three hours.



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## Method

8. Once it has completely chilled use your electric mixer to beat the mixture until it is thick and creamy. Add the crushed Tim Tams to the bowl and lightly stir through.
9. Place the bottom layer of the cake on the serving platter. Lather the top of the cake with the prepared filling, making sure you take the filling all the way to the sides. It should be 1-2 cm thick. Place the remaining cake layer on top.
10. To make the ganache, break the chocolate into small pieces into a mixing bowl. Heat the cream in a saucepan until it is almost simmering. Pour the hot cream over the chocolate and leave it for about 10 minutes so that the chocolate begins to melt. With a traditional wire whisk, whisk the mixture until you have a smooth glossy chocolate ganache...I dare you not to try some of the ganache at this stage...it's impossible!! Allow it to cool down to a thicker consistency. If it coats the back of a wooden spoon it is ready to pour over the cake.
11. Gently lift the edges of the cake and place greaseproof or baking paper under the edges of the cake to catch the ganache that will inevitably fall off the cake. Pour the glorious ganache over the cake and using a spatula work the ganache that has fallen onto the paper over the sides of the cake so that the ganache coats the entire cake and takes on the appearance of a Tim Tam. You can even make little indents on the top of the cake to look like the genuine biscuit.
12. Remove the paper from under the cake and refrigerate it for at least 3 hours prior to serving to allow the cake to set. Just before serving, use a large cookie cutter to cut into the cake in order to make the "bite".

**There you have it, your very own Tim Tam cake – enjoy!!**

## Cook's note

### To make a great sponge it is critical

1. To take note of the times here when preparing the sponge mix as overbeating could cause the cake to sink and underbeating could result in not enough air coming into the mix;
2. That the oven is well preheated; and
3. The oven is not opened for at least the first  $\frac{3}{4}$  of the required baking time.

**For an alternative lighter filling, use the following**

## Ingredients

- 500ml thickened cream
- 200g quality milk chocolate, melted and cooled
- 1½ cup pure icing sugar, sifted
- 1 packed of tim tams, crushed

## Method

1. To make the filling fit the wire whisk to your electric mixer. Place the cream, chocolate and icing sugar in the mixing bowl and whisk until stiff peaks form.
2. Turn the mixer off and then add the crushed tim tams to the bowl.
3. Lightly stir through.