

White Chocolate Celebration Cake

Recipe from The Chocolate and Coffee Bible

Ingredients

Cake

- 900g/8 cups all purpose flour
- 2.5ml/.5 teaspoon salt
- 20ml/4 teaspoons baking soda
- 450g/1 pound white chocolate, chopped
- 475ml/2 cups whipping cream
- 450g/1 pound unsalted butter, softened
- 900g/4 cups superfine sugar
- 12 eggs
- 20ml/4 teaspoons lemon essence (extract)
- Grated rind of 2 lemons
- 335ml/1.3 cups buttermilk

Lemon Syrup

- 200g/1 cup granulated sugar
- 250ml/1 cup water
- 60ml/4 tablespoons lemon juice

Buttercream

- 675g/1.5 pounds white chocolate, chopped
- 1kg/2.25 pounds cream cheese, softened
- 500g/1.25 pounds unsalted butter, room temperature
- 60ml/4 tablespoons lemon juice
- 5ml/1 teaspoon lemon essence (extract)

Instructions

- Preheat oven to 180C/350F. Grease and base-line two 30cm/12 inch round cake tins. Sift the flour, salt, baking soda into a bowl and set aside. Melt the chocolate and cream in a pan over medium heat, stirring until smooth. Set aside to cool.
- Beat the butter until creamy, then add the sugar and beat for 2-3 minutes. Beat in the eggs, then slowly beat in the melted chocolate, lemon essence, and rind. Gradually add the flour mixture, alternating with the buttermilk, to make a

- smooth pouring mixture. Pour into the cake tins and bake for 1 hour or until a skewer in the cake comes out clean.
- Cool in the tins for 10 minutes, then invert the cakes on to a wire rack to cool.
- Make the lemon syrup. In a small pan combine the sugar and water, bring to a boil, stirring until the sugar dissolves. Remove from the heat, stir in the lemon juice and cool. Store in an airtight container until required.
- For the buttercream, melt then cool the chocolate. Beat the cream cheese. Beat in the chocolate, then the butter, lemon juice and essence. Chill.
- Split each cake in half. Spoon syrup over each layer, let it soak in, replace the tops.
- Gently beat the buttercream in a bowl until creamy. Spread a quarter over the top of one of the cakes. Place the second cake on top. Spread a small amount of softened butter over the top and sides of the cake to create a smooth, crumb-free surface. Chill for 15 minutes, so that the buttercream sets a little.
- Place the cake on a serving plate. Set aside a quarter of the remaining buttercream for piping, then spread the rest evenly over the top and sides of the cake.
- Spoon the reserved buttercream into a large icing bag fitted with a small star tip. Pipe a shell pattern around the rim of the cake. Decorate with chocolate leaves made with dark chocolate or white chocolate and fresh flowers.

Notes

This recipe serves 40-50 as written!

Option to infuse the cake batter or the icing or both, using infused butter in place of the regular unsalted butter or in a ratio.

I used LorAnn Lemon Baking Emulsion for the extract.

I used white chocolate chips.