Celebration Sponge Cake

Preparation time:	135 mins
Serves:	24 people
User Rating:	★★★★★

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Categories: Desserts, Vegetarian

Nothing says celebration quite like this decadent vanilla sponge cake with chocolate icing filled with M&Ms. Jaws are sure to drop when you drop by a friend's with this quadruple layer cake.

And the vibrancy of the mini M&Ms as you cut open the cake is the perfect accompaniment to the news of lockdowns becoming a thing of the past.

So whether you're celebrating a birthday, anniversary, or just the fact that you can go out and spend time with a group of mates - this easy to master sponge cake should be part of your celebrations.

Ingredients

Sponge Cakes

- 8 eggs, at room temperature

- 1 ⅓ cups (295g) caster sugar

- 2 tsp vanilla extract

- 1 ⅓ cups (200g) self-raising flour

- ⅔ cup (100g) plain flour

Icing

- 300g dark chocolate, chopped

- 375g unsalted butter, chopped, at room temperature

- 2 tbsp milk

- ⅓ cup (35g) cocoa powder

- 2 cups (320g) icing sugar mixture

- 2 x 145g packets mini M&M's

Method

Sponge Cakes (make 4 cakes)

1. Preheat oven to 180°C/160°C (fan-forced). Grease two 20cm diameter round cake pans. Line bases and sides with baking paper, extending paper 3cm above pan edges.

2. Place 4 of the eggs in a large bowl of an electric mixer. Using the whisk attachment, beat for 5-6 minutes on high speed, until very thick and pale. Add half the sugar, 1 tbsp at a time, beating between each addition. Beat in half the vanilla.

3. Sift half of each of the flours, twice onto a sheet of baking paper then sift again over egg mixture. Add 1 tbsp boiling water. Gently fold to combine. Do not stir. Divide evenly among prepared pans.

4. Bake for 20-22 minutes, or until golden brown and sponge slightly shrinks away from pan sides. Immediately turn out onto a wire rack lined with greased baking paper. Allow to cool.

5. Repeat Steps 2, 3 and 4 with remaining ingredients to make two more sponge cakes.

Icing

1. To make icing, place chocolate in a large heatproof bowl. Sit bowl over a saucepan of simmering water. Stir until melted and smooth. Remove. Cool for 10 minutes.

2. Beat butter in a large bowl of an electric mixer until pale and creamy. Add chocolate and beat until combined. Beat in milk. Gradually add cocoa and sugar, beating until smooth.

To assemble

1. Place one sponge cake onto a serving plate. Spread with ⅓ cup of the icing. Using a 9cm round cutter, cut out the centre from two of the remaining sponge cakes. Sandwich together, with ⅓ cup of the icing and place on top of sponge cake on plate. Fill hole with M&M's.

2. Spread ⅓ cup of icing over top of cake and invert remaining sponge cake on top to enclose M&M's. Spread remaining icing over top and side.

3. Coarsely chop ⅓ cup of M&M's and press onto icing around the base of cake. Scatter 1-2 tbsp over the top of cake. Refrigerate until required.

Notes

- Sponge cake is best served on day of being made.

- Use fresh eggs at room temperature.

- Don't skip on the sifting process! This incorporates air which is essential for good rise.

- For the best results, gently sift the sugar and flour onto the egg mixture when making the batter to preserve as much air as possible.

- When cooling the cake, ensure the baking paper is greased before turning out the sponge to prevent it from sticking.

- Use any candy or popcorn to fill cake.

- Sponge cake cut-outs can be frozen and enjoyed at a later stage or simply top with whipped cream, jam and fresh berries.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
92g	1740kJ 416kcal	4.7g	20.4g	12.2g	52.2g	40.4g	101mg	1.1g

All nutrition values are per serve.