

GIANT 3D CUPCAKE



My housemate and I made this Giant Cupcake, measuring 10cm x 15 cm, for our friend's birthday.

Being a special occasion, we wanted to do something epic, and I think we pulled it off!

Below is how to make this cupcake, without the use of a special 3D cupcake tin.

YOU WILL NEED

Matthew Evan's Chocolatey Chocolate Cake

(makes one 22cm Cake)

- 125 g good quality unsalted butter, softened
- 150 g brown sugar (could also use white sugar)
- 1 teaspoon vanilla essence
- 3 eggs
- 100 g dark chocolate, melted
- 100 g sour cream
- 2 tablespoons cocoa
- 100 g self-raising flour
- 125 g almond meal
- One 22cm Springform Cake tin
- One 22 cm Square Cake tin
- M&Ms, or other candy to decorate

Ganache:

- 100ml cream
- 200 g dark chocolate, broken into small bits (we decided on a dark cupcake base instead of tinted)
- Piping Bag with large star-shaped nozzle

DIRECTIONS

Make The Cakes

1. Preheat the oven to 170°C. Grease and line a 22cm springform cake tin and a 22cm square cake tin.
2. Make a cake batter for each tin. Cream the butter and sugar with the vanilla. Beat in the eggs one at time.
3. Beat in the chocolate, then the sour cream and almond meal until just combined. Fold in the sifted cocoa and flour. Scrape into the cake tin and smooth the top a bit.
4. Bake for about 40 mins or until a skewer comes out clean. Leave on a wire rack to cool.

Make The Ganache

5. Meanwhile, make the chocolate ganache, which will be used to glue the cupcake together. Mix the chocolate pieces and cream in a microwave-proof bowl and heat on high for 40 seconds. Whisk together. If there are still a few unmelted bits of chocolate, put back in the microwave for 10 seconds at a time. Wrap in clingfilm and refrigerate until almost a thick paste.

Cut & Assemble

6. Cut two 10 cm rounds from the square cake (we used a saucer as a template). Trim the tops on both so they are flat. Place the rest of the square cake and the whole round cake into the freezer to harden.
7. To form the base, glue the bottom round piece to a large plate with ganache, and glue the second piece on top. Using a palette knife, spread ganache around the base, patching any holes or uneven areas. If the ganache is too hard and tearing your cake, whizz in the microwave for 5 seconds at a time to soften.
8. Before the ganache sets, use a knife or skewer to press lines in the side, to represent the frilly effect of a patty cake tin.
9. To form the dome, remove the round cake from the freezer. Cut one 15 cm round shape and smaller 10 cm and 6 cm round shapes from the remaining square cake.
10. Stack the three pieces and angle a long serrated bread-knife along the three edges. Drag the knife along the three edges simultaneously to soften the corners. Keep trimming as necessary to achieve a dome-like shape.

11. Spread ganache on the top of the base and glue the largest circle on top. Spread ganache on top and repeat for the remaining two circles.
12. Fill a piping bag with the remaining ganache, and pipe into the crevices where each circle joins to soften these corners. Build the ganache outwards and upwards.

Decorate

13. Make a buttercream and tint to the colour of your choice. Fill a piping bag fitted with a large star tip with frosting and swirl around the dome, starting from the biggest circle and working your way to the top.
14. Finish with decorations of your choice. We used M&Ms to try to maintain the scale between the large and regular cupcake, which featured mini M&Ms.