



## What you need

# How To Make A Boozy Chocolate Cake & Eggnog Custard Filling

Enjoy making this boozy decadent festive log cake, strictly for adults only and a definite showstopper for numerous occasions. Pair up with our tutorial for best results. Once made, slice through the velvety rum-laced layers of chocolate sponge and oozing eggnog custard filling to enjoy this indulgent delight.

**Serves 12 / Hands-On Time Approximately 1 Hour / Oven Time: 30-35 Minutes / Extra For Chilling**

1. Heat the oven to 180°C/160°C fan/gas 4. Then in a large saucepan gently warm the coffee, chocolate and butter together until the chocolate melts over a low heat.
2. Now mix the cocoa powder and sugars together in a mixing bowl, removing any unwanted lumps. Gradually add the melted coffee, chocolate and butter mixture to the bowl, mixing using a balloon whisk. Once incorporated add the eggs, whisking until thick and smooth, then whisk in the buttermilk, vanilla extract, flour and bicarb of soda until you have a smooth consistency.
3. Line the tins with baking parchment then divide the batter equally among the 3 tins and bake in the oven for 30-35 minutes or until a skewer pushed into the centre comes out clean. Once removed from the oven, leave for 5 minutes, then turn out onto a wire rack to cool.
4. While the cakes are cooling it's time to make the filling. Heat the milk and add the vanilla seeds and pod in a pan until just starting to steam. In a medium heatproof bowl, using a balloon whisk, beat the sugar, cornflour and egg yolks until thick and creamy. Now slowly combine both mixtures together a little at a time by whisking in the warm vanilla milk until smooth.
5. To thicken, return the mixture to the pan and place over a low heat, stirring all the time, for approximately 10-15 minutes. Once thick and creamy in consistency, remove from the heat and discard the vanilla seed pod. Pour the custard mixture into a lipped baking tray and leave to cool naturally or pop in the fridge.
6. Whisk the double cream to soft peaks and temporarily put to one side. When the custard is cold, spoon into a large mixing bowl and beat using a balloon whisk until smooth. Now gently whisk in the whipped cream, then stir in the rum/bourbon and nutmeg until combined. For best results before adding to the cake chill for at least 15 minutes.
7. Once the cakes are cool, layer and fill the sponges accordingly with the eggnog custard filling and chill for 20 minutes. Now your cake is ready for adding the final festive decorative details - melted chocolate bark for the sides and vanilla buttercream for the top (see tutorial for guidance).

### Boozy Chocolate Cake Ingredients

- 1½ tbsp instant espresso powder dissolved in 250ml boiling water
- 150g dark chocolate (70 per cent cocoa solids), chopped into chunks
- 250g unsalted butter, chopped
- 50g cocoa powder, plus extra to dust
- 200g caster sugar
- 200g soft light brown sugar
- 2 large free-range eggs
- 150g buttermilk
- 2 tsp vanilla extract
- 280g plain flour
- 2½ tsp bicarbonate of soda

### Eggnog Custard Filling Ingredients

- 300ml whole milk
- 1 vanilla pod, split, seeds scraped
- 50g caster sugar
- 3 tbsp cornflour
- 4 large free-range eggs yolks
- 100ml double cream
- 3 tbsp rum or bourbon
- ¼ whole nutmeg, finely grated

### Equipment

- Mixing bowls, saucepans
- Balloon whisk, kitchen knife
- Cutting board, cooling rack
- Silicone spatula
- 3 x 6 Inch non-stick round cake tins, lined with baking parchment

### Handy Tips:

- Make the sponges up to 48 hours ahead, cool and wrap in cling film and keep in an airtight tin.
- The filling can be made up to 24 hours ahead and kept in a sealed container.
- The cake will keep for 3-4 days, covered in the fridge.