

## A WHOPPER OF A CAKE! CHOCOLATE CAKE WITH MALTED MILK BALL AND CHOCOLATE FROSTING

### INGREDIENTS

#### For the cake

1 cup boiling water  
1/2 cup unsweetened cocoa powder  
2 cups all-purpose flour  
1 teaspoons baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 cup granulated sugar  
3 eggs  
1 teaspoon vanilla extract

#### for the malted milk ball frosting

1 cup malted milk balls / Whoppers (about 40), pulverized in a food processor  
1/2 cup butter, room temperature  
2 cup confectioners' sugar  
3 tablespoons milk

#### for the chocolate frosting

1/2 cup butter, room temperature  
3/4 cup unsweetened cocoa  
2 cup confectioners' sugar  
3 tablespoons milk  
1 tsp. vanilla

#### for the garnish

an additional 40-50 malted milk balls / Whoppers, carefully cut in half

### DIRECTIONS

Preheat oven to 350F. Prepare a 2 9-inch round cake pans with butter and flour

In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside. In the bowl of a stand mixer, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture, ending with the flour.

Fill the cake pans three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cake comes out clean, about 35-40 minutes. Cool the cakes in the pans for 15 minutes, then transfer to a wire rack to cool completely.

To make the frostings, first make the malted milk ball frosting by creaming together the butter, milk, and confectioners sugar, Then cream in the pulverized malted milk balls. Note that the frosting will be quite thick and granular. You can always add a little more milk to thin it out. Then, make the chocolate frosting. Cream butter in small mixer bowl. Add cocoa and confectioners' sugar alternately with milk; beat to spreading consistency (additional tablespoon milk may be needed). Blend in vanilla

Cut each half of the cakes in half and build your cake with three layers of the malted milk ball frosting. Frost the outside with the chocolate frosting and arrange the remaining milk balls as decoration.