

Darcey's quick genoise Ice cream birthday cake

Chocolate Genoise cake

- 60g butter
- 8 medium eggs
- 200g Caster Sugar
- 140g Plain Flour
- 60g cocoa powder

Chocolate ganache buttercream

(this quantity is enough to fill and cover the cake in ganache)

- 150g unsalted butter- at room temperature
- 150g icing sugar
- 50g cream (double or single depending on how thick you want it)
- 50-100g dark chocolate- broken into small pieces



To bake the cake

1. Grease and line four 8" cake tins with silicon paper (I use sunflower oil to grease my tins as the edges of the cake stay soft and less crumbly). Preheat your oven to 170°C (Fan oven 150°C)
2. Sieve the flour and cocoa powder into a bowl and combine completely. Set to one side.
3. Place the butter in a saucepan and heat until it has melted. Keep stirring it until it becomes a deep brown colour. This adds to the flavour of the butter. Set aside to cool.
4. Set a heatproof bowl over a saucepan of simmering water and add the eggs and sugar. Whisk by hand until the mix warms up. You don't want to cook the mixture - just warm it.
5. Remove the bowl from the heat. You now need to whisk the egg and sugar mixture till it doubles or triples in size. By warming the eggs you are encouraging the air in them to expand. This will take around five minutes so it's a good idea to use a stand mixer and let it do its stuff.
6. Once it doesn't look like it can expand anymore drizzle the melted butter into the bowl while the whisk is still going.
7. Sieve the flour and cocoa onto the mixture - don't be tempted to just tip all the dry ingredients in over the egg mix as it will be heavy and will burst all the air bubbles you've just created. Without the air bubbles the cake will be heavy. The air bubbles in the egg are the cake's raising agent. Slowly and carefully fold the flour and cocoa powder into the mix till just combined. It's important not to over mix.
8. Spoon the cake mix evenly into the cake tins and smooth with the back of a spoon. I made one cake tin a smaller amount than the others as it was going to be made into a giant cake pop.
9. Bake for 20-25 minutes or until the sides come away from the tin. The cake will instantly bounce back when pressed lightly in the centre with a finger.
10. This cake is very delicate so leave it to cool completely in the tin before turning out.

To make the chocolate ganache buttercream

1. Place the butter and icing sugar in a bowl and mix until light and fluffy.
2. Place the cream in a saucepan and heat until just starting to bubble then remove from the heat.
3. Immediately place the chocolate pieces into the cream and stir until completely melted. Set aside to cool.
4. Once the chocolate has cooled add it to the buttercream and whisk.
5. Try not to eat it on a spoon from the bowl!



How to make the Ice cream cake

1. Layer up three layers of cake with chocolate ganache.
2. Take the small layer of cake and crumble it into a bowl . Add a small dollop of ganache and mix it up until it forms a ball. Roll it up in your hands and pop it in the fridge for 10 minutes to harden.
3. Make up some royal icing in your choice of colour and put it in a piping bag. Use a little royal icing to position the cake pop on the top central area of the cake.
4. Pipe the icing over the top of the cake pop and let it dribble down over the cake.



5. Don't go too mad as the icing will keep dripping once you stop. I let it just reach the sides of the cake.
6. Place a trimmed wooden skewer into the cake pop at an angle. Push it in far enough that the ice cream cone will sit at an angle and won't slip down.
7. Place the cone over the stick and press into the cake pop. Leave to set.