

# Bakers Banquet



## Malted Milkshake Chocolate Cake

### For the Chocolate Cake

1 1/3 cups (170 grams) all-purpose flour  
3/4 cup (75grams) unsweetened cocoa powder  
1/2 cup (50 grams) malted milk powder  
1 teaspoon kosher salt  
1 teaspoon baking soda  
3/4 teaspoon baking powder  
2 large eggs  
1 large egg yolk  
1 1/2 cup (300 grams) granulated sugar  
1 cup (240 ml) buttermilk  
1/3 cup (79 ml) vegetable oil  
1/2 teaspoon vanilla extract  
1/2 cup (120 ml) of brewed coffee, cooled

### For the Milk Chocolate Glaze

3 ounces milk chocolate, chopped (If you don't have a kitchen scale use a heaping 1/2 cup chopped chocolate)  
1/2 teaspoon vanilla extract  
1/2 cup (120 ml) heavy cream  
1/4 cup (25 grams) malted milk powder  
1/4 teaspoon kosher salt

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### To Make the Cake

Adjust the oven rack to the lower middle position and preheat the oven to 350° F. Prepare an 9 inch round cake pan with nonstick pan spray and line

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the bottom with parchment paper. (Trace the pan and cut out the parchment to fit the shape of the pan.)

In a large bowl whisk together the flour, cocoa powder, malted milk powder, salt, baking soda, and baking powder.

In a medium bowl whisk together the eggs, egg yolk, and granulated sugar. Add the buttermilk, oil, vanilla, and coffee. Whisk until combined.

Gradually add the buttermilk mixture to the flour mixture, stirring with a rubber spatula or wooden spoon until just combined. The batter will be a little lumpy so don't over mix.

Scrape the batter into the prepared pan, and smooth the surface with an offset spatula. The pan will be quite full. Bake until the edges pull away from the sides of the pan and a skewer inserted into the cake comes out clean, 50-55 minutes.

Let the cake cool completely before turning out onto wire rack. Place a baking sheet under the wire rack in preparation for the glaze.

## To Make the Glaze

Place the chocolate in a medium bowl. Place the cream, malted milk powder, vanilla, and salt in a small saucepan. Cook on low to barely a simmer, whisking the mixture occasionally until smooth. The malted powder can be a little lumpy. Pour the hot cream mixture over the chocolate mixture and let sit for 5 minutes.

Gently stir with a rubber spatula until chocolate is melted and mixture is well combined. While the glaze is still warm, pour it over the turned out

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cake, letting it drip over the sides. The excess will drip onto the baking sheet underneath.