# SAUNDERS'
## MALT EXTRACT

| Preparation | Bake Time | Cooling Time | Serves | Difficulty |
|:---:|:---:|:---:|:---:|:---:|
| 20 MINS | 30 MINS | 1 HR | 10-12 | MEDIUM |

# TRIPLE MALTED LAYERED CHOCOLATE POPCORN CAKE

Presenting you our take on the popcorn and malteser combo. A decadent triple malted cake that tastes as good as it looks. A malted cream cheese frosting is sandwiched between two layers of malted chocolate cake, with the remaining frosting covering the cake just slightly. Topped with malted salted popcorn and drizzled with extra malt for good measure!

## INGREDIENTS

**Malted Chocolate Cake**
- 1 cup water
- 1/2 cup raw sugar
- 1/2 cup Saunders' Malt Extract
- 120g butter, chopped
- 3 tablespoons cocoa powder
- 3/4 teaspoon bicarbonate of soda
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup plain flour
- 2 teaspoons baking powder

**Frosting**
- 250g cream cheese, softened
- 100g butter, softened
- 70g brown sugar
- 1/4 cup Saunders' Malt Extract

**Popcorn**
- 4 cups salted popped corn
- 1/3 cup Saunders' Malt Extract, plus extra for drizzling

## METHOD

1. Preheat oven to 180°C (160°C fan-forced). Grease and line two 20cm springform cake tins with baking paper.

2. Place water, sugar, Saunders' Malt Extract, butter, cocoa powder and bicarbonate of soda in a large saucepan or pot over low heat. Heat, stirring, until butter melts. Increase heat to medium and bring to a simmer – the mixture will rise and double in size. Remove from heat, transfer to a bowl of a stand mixer and allow to cool for 15 minutes.

3. Once cooled, add vanilla and whisk in eggs on low speed. Add flour and baking powder and continue mixing on low speed, scraping the sides of the blow, until just combined. Divide batter into the prepared tins and bake for 30 minutes, or until a skewer inserted in the middle comes out clean. Remove from oven, place on a wire rack in the tins for 10 minutes. Remove from tins and allow cakes to cool completely before assembling.

4. Meanwhile make the frosting. Place cream cheese, butter, and brown sugar in a small bowl of a stand mixer and beat on high speed for 1-2 minutes until the mixture is pale and fluffy. Reduce speed to slow and drizzle in the malt extract.

5. To assemble, place one cake round on a serving plate and spread the top with half of the frosting, pushing a little more frosting around the edge. Place the second cake on top and using a cake scraper, smooth remaining icing into the gaps between the two layers, and around the sides and top of the cake.

6. Place popped corn in a large bowl. Drizzle wih malt extract and mix well. Place the malted popped corn on to of the cake. Drizzle with extra malt, if you like.

7. Serve immediately or store in the fridge before serving. The cake will keep in the fridge for up to 5 days.