
KITCHEN CONNAISSEUR

Pyramid Cakes and Dip



Recipe by Mike Boyd

ingredients

BASIC VANILLA CAKE

- 150 g** Butter
- 200 g** Caster (superfine) sugar (granulated sugar can be substituted)
- 6** Eggs
- 200 g** All purpose flour
- 1 tsp** Baking Powder
- 1 tsp** Vanilla extract

FOR CHOCOLATE MOCHA CAKE

- 3 Tbsp** *Chocolate Mocha Sauce*
- 2 tsp** Instant coffee

FOR TIGER CHAI TEA CAKE

- 4 Tbsp** Tiger Spice Chai Tea Blend
- 1 Tbsp** 35% cream

CREAM BASED DESSERT DIPS

- Creamy Maple Cappuccino Dip
 - 2 Tbsp** *Maple Cappuccino Sauce*
 - 1/2 cup** 35% cream
- Salt Almond and Cream Cheese Dip
 - 3 Tbsp** Almond butter
 - 1/2 cup** Almond milk
 - 1/2 package** Cream cheese - room temperature
 - 1/3 cup** Icing sugar
 - 2 drops** Almond extract
 - 1 pinch** Salt
- Chocolate Orange Dip
 - 1/2 cup** 5% cream

	Zest of one orange
1 Tbsp	Sugar
1/2 stick	Cinnamon
1/2 pinch	Salt
1/2 cup	Chocolate Mocha Sauce

instructions

Basic Vanilla Cake:

1. Preheat oven to 220 C
2. Cream butter and sugar together
3. Add eggs one at a time
4. Sift in flour and baking powder
5. Line molds and bake for 7 minutes (baking time may vary based on the size of your mould)

For Chocolate Mocha Cake:

1. Mix instant coffee with Chocolate Mocha sauce and heat through
2. Add just before flour

For Tiger Chai Tea Cake:

1. Mix Chai Tea Blend and cream together and let sit for at least 5 minutes
2. Add just before flour

Cream Based Dessert Dips:

Creamy Maple Cappuccino

1. Gently heat Maple Cappuccino Sauce and add salt
2. Whip cream until just before forming soft peaks
3. Quickly fold in Maple Cappuccino Sauce until mixture is uniform
4. Can be served at room temperature or chill (will thicken as it chills)

Almond and Cream Cheese

1. In sauce pan over low heat, add almond butter, milk and cream cheese, and stir until mixed uniformly
2. Pull away from heat and add extract, icing sugar and a pinch of salt
3. Let cool to room temperature before serving
4. Garnish with toasted almonds

Chocolate Orange

1. In sauce pan, combine cream, orange zest, sugar, cinnamon and salt
2. Bring to a light simmer and keep warm for 3 to 4 minutes
3. Pour through a fine mesh strainer and reserve warm liquid
4. Heat Chocolate Mocha Sauce until runny but not hot
5. Combine Chocolate Mocha Sauce and orange infused cream together at a 1:1 ratio
6. Cool and serve