Culinary Outlook

A Wedding Cake for the Bride and Groom

KAHLÚA MOCHA **WEDDING CAKE**

- 3 cups sifted cake flour (750 mL) I cup unsweetened cocoa powder (250 mL)
- 3 teaspoons baking powder (45 mL)
- 1/2 teaspoon salt (3 mL)
- 11/4 cups strong coffee (300 mL) ¼ cup Kahlúa (175 mL)
- I cup (16 tablespoons) unsalted butter, softened (250 mL)
- 2 cups sugar (500 mL)
- 4 eggs
- 3 cup raspberry jam (125 mL) White Chocolate Buttercream Frosting (recipe follows)
- Sift together flour, cocoa powder, baking powder and salt. Set aside. Combine coffee and Kahlúa. Set

aside. Preheat oven to 350°F (180°C). Grease and flour pan bottom(s), then line with parchment paper that has also been greased and floured.

In large mixing bowl, cream butter with sugar until very light. Beat in eggs, one at a time, beating well after each addition, until light and fluffy. Beat onethird of dry ingredients into butter mixture. Beat 15 seconds, then add one-half of liquid, beating another 15 seconds. Repeat with remaining dry ingredients and liquid, ending with dry ingredients.

Pour into prepared pan(s) and bake on middle rack of oven according to guidelines below. Cool on wire racks 10 minutes, then turn out of pans and cool



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completely.

In small saucepan, heat raspberry jam just until liquified. Cool slightly, then spread over top of bottom layer. Cover with second layer, then frost with White Chocolate Buttercream Frosting and decorate as desired.

KAHLÚA WHITE CHOCOLATE **BUTTERCREAM FROSTING**

- 8 ounces white chocolate, chopped (250 g)
- 6 egg yolks
- 3/2 cup sugar (150 mL)
- % cup Kahlúa (125 mL)
- 11/2 cups (24 tablespoons) unsalted butter, softened (375 mL)

Place chocolate in top of double boiler over hot water and heat untilmelted. Set aside to cool.

In large mixing bowl, beat egg yolks until light. In saucepan, combine sugar and Kahlúa. Stir over medium heat until sugar dissolves and syrup comes to boil. Wash down any sugar crystals that form on sides of pan with pastry brush dipped in cold water. Boil gently, without stirring, until mixture reaches soft ball stage.

Remove from heat and with mixer at high speed, pour syrup into yolks in slow, steady stream. Continue to beat until light, fluffy and cool to touch. Beat in butter, about I tablespoon at a time, then beat in cooled chocolate. Use immediately or refrigerate up to 3 days. If chilled, remove from refrigerator and let stand until room temperature, then beat until smooth. Makes enough to frost 1 (6-inch/15 cm) and 1 (9-inch/23 cm) 1 cake tier or 1 (12-inch/30 cm) cake tier Balden Culdaline

	Baking Guidelines		
Layer Size	Batter for 2 layers	Baking Time	Servings
6 inch (15 cm)	1/2 recipe	34-45 min.	10
9 inch (23 cm)	1 recipe	60-75 min.	20
12 inch (30 cm)	2 recipes	1½ hours	40

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