

<http://adessertdiet.com/2013/03/01/decadent-milo-layer-cake/>

## **Decadent Milo Layer Cake**

Cake from here: <http://buddingbaketress.blogspot.sg/2011/05/chocolate-malt-cake.html>

malted crumbs from here: <http://blissfulblog.com/blog/2011/11/10/blissful-eats-with-tina-jeffers-chocolate-malt-cake.html>

### **Cake**

281g/ 2 1/4 cups all-purpose flour

169g/ 3/4 cup caster sugar

1 1/2 teaspoons baking soda

1 teaspoon baking powder

1/2 teaspoon salt

237g/ 1 cup milk

224g/1 cup milo powder

224g/ 1 cup vegetable oil

3 large eggs

285g/ 1 cup strained yoghurt

1 teaspoon vanilla extract

Preheat oven to 350°F. Grease and flour 3 (9-inch) cake pans.

In the bowl of an electric mixer, combine flour, sugar, baking soda, baking powder, and salt.

In a small bowl, combine milk and milo powder, stirring to dissolve. Add milk mixture, oil, and eggs to flour mixture, beating at medium speed until smooth.

Add yogurt and vanilla, beating just until combined.

Pour batter evenly into prepared pans, and bake for 20 minutes, or until a toothpick inserted in center comes out clean.

Let cool in pans for 10 minutes. Remove cakes from pans and let cool completely on wire racks.

### **Malted crumbs**

37g/ 1/4 cup plus 1 tablespoon nonfat milk powder

16g/ 2 tablespoons all-purpose flour

9g/ 1 tablespoon cornstarch

1 1/2 teaspoons sugar

1/8 teaspoon salt

21g/ 1 1/2 tablespoons unsalted butter, melted

Preheat oven to 225C. Line a baking sheet with parchment paper; set aside.

In a medium bowl, whisk together 2 tablespoons plus 1 1/2 teaspoons milk powder, flour, cornstarch, sugar, and salt.

Stir in melted butter until well combined. Spread mixture on prepared baking sheet and transfer to oven.

Bake until dried and crumbly, 8 to 10 minutes. Remove milk crumble from oven and let cool completely.

### **Chocolate Malt Frosting**

450g/ 1 cup unsalted butter, softened

360g/ 3/4 cup whipping cream

254g/ 1 cup milo powder

325g/ 1 1/2 cups confectioners' sugar

To make the frosting, in a large bowl, beat butter at medium speed with an electric mixer until creamy.

In a small bowl, combine cream and milo powder, stirring to dissolve. Add cream mixture to butter mixture, beating at low speed to combine. Gradually beat in confectioners' sugar until smooth.

Spread frosting between layers and on top and sides of cake.