

Tuxedo Cake

Recipe From: The Pastry Queen

Cake Ingredients:

- 1 cup (2 sticks) unsalted butter
- 2 cups water
- 1 cup canola oil
- 4 cups sugar
- 1 cup high-quality unsweetened cocoa powder
- 4 cups all purpose flour
- 4 large eggs
- 1 cup buttermilk
- 1 tablespoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon vanilla extract

Whipped Frosting Ingredients:

- 4 cups chilled heavy whipping cream
- 1 1/4 cups powdered sugar

Chocolate Glaze Ingredients:

- 4 ounces high-quality bittersweet chocolate, chopped into small pieces
- 1/2 cup heavy whipping cream
- 1/4 cup Lyle's Golden Syrup*
- 2 teaspoons vanilla

To make the cake:

- For a 3-layer cake, place one baking rack one -third from the bottom of the oven and the second two-thirds from the bottom. Preheat the oven to 350°F. Line the bottom of three 9-inch or two 10- inch cake pans with parchment paper rounds, grease with butter, and dust with flour (or spray with cooking spray).

Combine the butter, water, and canola oil in a medium saucepan set over medium heat. In a large bowl, stir together the sugar, cocoa, and flour. Pour the butter mixture into the sugar mixture and whisk until smooth. Whisk in the eggs, one at a time, then whisk in the buttermilk. Whisk in the baking soda, salt, and vanilla all at once. Transfer the batter to the prepared pans.

For a 3-layer cake, stagger the cake layers on the oven racks so that no layer is directly over another. Set two layers on one rack and the third on the other.

For a 2-layer cake, stagger the layers on the middle rack with one placed more toward the front of the oven and one toward the back.



