

# 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.



