



**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

**~~Halloween Special~~
Boo-tiful marshmallow and chocolate cake**

Ingredients:

A: Chocolate cake: (enough for making two 6" cake)

- 112g unsalted butter, softened, plus more for pans
- 36g unsweetened cocoa powder, sifted, plus more for pans
- 1 88g all-purpose flour
- 1 teaspoon baking powder
- 1/4 tsp. baking soda
- 1/2 teaspoon salt
- 180g cups sugar
- 3 medium eggs
- 1.5 teaspoons pure vanilla extract
- 2/3 cup whole milk

B: cream cheese frosting:

- 225g cream cheese, room temperature
- 3/8 cup (30g) confectioners' sugar

C: Marshmallow ghosts:

How to:

A. For the chocolate cake:

1. Preheat oven to 180 degrees. Butter two 6-inch round cake pans. Dust with cocoa powder, and tap out excess; set aside.
2. Whisk together flour, cocoa powder, baking powder, baking soda and salt in a medium bowl. Put butter and sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, about 4 minutes.



Sweetpea Patisserie

Add eggs, one at a time, mixing until combined after each addition. Mix in vanilla.

3. Reduce speed to low. Add flour mixture in three batches, alternating with the milk. Mix until just combined. Divide batter evenly among pans (about 2 cups batter per pan)
4. Bake until a cake tester inserted into centers comes out clean, 30 to 40 minutes for cake layers.
5. Let the cake cool, and split into 2 layers.

B. For the cream cheese frosting:

Put cream cheese and sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, 5 to 7 minutes. Use immediately.

B: To assemble:

1. Frost the layers with about $\frac{1}{3}$ of the frosting. Stack the layers together, and frost the top and sides with the rest of the frosting.
2. Make ghosts using marshmallows as desired.

~~Bon Appetite~~