



# MALTED CHOCOLATE CAKE

## INGREDIENTS

### For the cake

200g light brown muscavado sugar  
200g self-raising flour  
50g cocoa powder  
150g unsalted butter  
3 medium eggs  
4g vanilla extract  
65ml milk  
45g Malt Extract

### For the glaze

Warmed malt extract

### For the chocolate topping

300g melted dark chocolate

## METHOD

### For the cake

Preheat the oven to 180°C. Beat the butter until soft and creamy. Add eggs and combine with the butter using a mixer on a low speed then add the remaining ingredients and continue mixing until all combined. Do not over work the mix as this will leave you with a dense cake. In a greased and lined cake tin, pour in the cake mixture and bake for 35-40 minutes. Check to see if the cake is cooked by inserting a skewer into the middle after 35 minutes. If it comes out clean, remove from the oven. If not, check every 5 minutes or so. Leave to cool in the tin for 5 minutes and then turn out onto a wire tray.

### For the glaze & chocolate topping

Soften the malt extract glaze by microwaving on high for 20 seconds. Brush on top and around the edges of the cake liberally. Allow to cool for 15 minutes. Melt the chocolate using a microwave on high setting, initially for 1 minute, give a stir, and then follow up with 10 second bursts until fully melted. Pour directly onto the cake, smoothing over with a palette knife.



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

**DID YOU KNOW?**



## **MALT..**

### *the undiscovered ingredient*

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

Malt is used in this recipe to introduce subtleties and improvements to the final cake. It adds moistness and richness, enhancing the flavours of the cocoa powder and replacing some of the simple sugars, turning a simple chocolate cake into a seemingly indulgent one.

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.

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