

Drunk Bunnies in the Carrot Patch

Easter Chocolate layer cake with Whisky Ganache

Prep: 1 hour
Cook: 1 hour (includes a double bake)

Serves 12

I love chocolate, I love cake and I adore playing around with seasonal themes. Thus, here is my Easter layer cake recipe, complete with naughty little bunnies passed out in the carrot patch. It's probably not their fault.. I'm sure they didn't know I had laced it with whisky!

For this particular decadent creation I have made use of gorgeous chocolate bunny bottoms and feet made by local chocolatier Sue Lewis, however you can get creative with whatever's at hand. Have a go at making your own bunny bottom with cake or chocolate (there are lots of ideas online), or see what's available at your local supermarket and create your own story using existing Easter eggs and bunnies.

I have also chosen to swap out white flour for spelt flour and almond meal as I enjoy the texture these more wholesome inclusions create. Again, tread your own path and feel free to swap back to white all-purpose flour should this be your preference, or even go for gluten free flour and almond meal for a gluten free option.

INGREDIENTS

Note: This quantity makes four layers. You only require three, however it's always handy to have one up your sleeve. You could choose to create bunny bums with this extra cake? If you wish to make precisely three layers cut the measurements down by one quarter.

Layer Cake

2 cup all-purpose wholemeal spelt flour (sifted & levelled)
1 ½ cup almond meal
1 ½ cup natural cocoa powder
3 ½ granulated sugar
2 teaspoons bicarb soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup melted coconut oil
2 large eggs, at room temperature
2 teaspoons pure vanilla powder
2 cups buttermilk
1 cup freshly brewed strong hot coffee

Chocolate Ganache Mousse Layers

720g store bought chocolate mousse (I used [Lush Chocolate Ganache Mousse](#))

You are of course welcome to make your own however, it needs to be quite thick to hold and not squash out from between the layers.

Whisky Ganache

280g dark chocolate (at least 70% cacao)
280ml full fat cream
20g butter room temperature
40ml whiskey or brandy (or to taste)

Chocolate bunnies of choice

I used [Sue Lewis Bunny Bottoms and Paws](#) and carrots

METHOD

- Preheat the oven to 180°C fan bake.
- Grease four 9-inch round cake pans (or cook in two batches of two), line with baking paper, then grease the baking paper.

Make the cake:

- Whisk the flour, almond meal, cocoa, sugar, baking soda, baking powder and salt together in a large bowl. Set aside.
- Using a handheld or stand mixer fitted with a whisk attachment (or you can use a whisk) mix the oil, eggs, and vanilla together on medium-high speed until combined.
- Add the buttermilk and mix until combined.
- Pour the wet ingredients into the dry ingredients, add the hot coffee, and whisk or beat on low speed until the batter is completely combined. The batter is thin.
- Divide batter evenly between pans. Bake for 23-26 minutes. Baking times vary, so keep an eye on yours. The cakes are done when a toothpick inserted in the centre comes out clean. (Note: Even if they're completely done, the cooled cakes may *slightly* sink in the centre as the cocoa powder is not as structurally sound as flour. This is totally fine.
- Remove the cakes from the oven and set on a wire rack. Allow to cool completely in the pan.
- Repeat if you are baking in two batches.
- Once cakes are completely cooled you may begin layering.

In the meantime, make your whisky ganache:

- Place chocolate in a glass or stainless-steel bowl. (This helps retain heat and melt the chocolate)
- Heat cream in a small pot on the stove and bring to the edge of boiling. Remove from heat just before this happens.
- Pour hot cream over chocolate and allow to sit 3-5 minutes.
- Stir gently until the cream and chocolate comes together, then stir in butter and whiskey.
- Set aside to cool at room temperature.
- Mixture will thicken as it cools to a thick glaze consistency.
- Store at room temperature for up to a week or refrigerate for 2 weeks.

To assemble:

- Place a layer of cake onto a platter. You can secure it with a little ganache between the cake and the platter.
- Top this layer with half of your chocolate ganache mousse, leaving a little space around the edge for the mousse to spread once the next layer goes on.
- REPEAT.
- Place your last cake layer on top. If you wish you can push a couple of skewers through the cake layers to hold everything securely in place.
- Pour the whisky ganache into the centre of the cake and allow to spread naturally and slowly. Keep pouring until the ganache has just poured gently over the edge of the cake. STOP. It will spread a little more but you don't want puddles at the bottom, just a nice drip effect.

Decorate your cake as you wish..

I made a little carrot patch using Sue Lewis Carrots and fresh sprigs of rosemary. I then popped on a couple of bunny bums.

Get creative and delight guests with your very own Easter story.