



# Moustache cake

20'  
Hands on

1 hour'  
Hands off

35'  
Cook Time

12  
Portion(s)

1  
Difficulty



## Method

For the cake

- Preheat oven over 180° C (350\* F) Set to Fan.
- Grease and flour a 20 cm round pan using the extra butter and cocoa powder and set aside.
- In a  **bowl**, add all of the dry ingredients, the baking powder, cocoa and flour. Stir with a spoon.
- Add the butter and sugar to the mixer's bowl. Beat on high speed until fluffy.
- Lower the speed and add the vanilla extract, the eggs (one by one) and the yolk. Wait until each ingredient is homogenized before adding the next.
- Remove mixer's bowl from stand. Add the yogurt and the dry ingredients. Mix with a **maryse** until homogenized.
- Pour the mixture in the baking pan.
- Bake for 30-35 minutes.
- Remove from oven and set it aside on a rack to cool. Turn out of mold and set it aside so that it cools completely.
- With a sharp knife **cut** the cake in two following a yin-yang pattern.
- Place the pieces so that they form a moustache.

For the buttercream

- Beat the butter in the mixer with paddle attachment on high speed until fluffy.
- Add the cocoa and vanilla extract.
- Lower speed and slowly add the icing sugar and the milk in an alternating manner.
- Beat until the mixture turns into a smooth and fluffy cream.
- Spread buttercream on the moustache and serve.

## Ingredients

For the cake

- 1 teaspoon(s) baking powder
- 40 g cocoa powder, +extra for the mold
- 200 g self-rising flour
- 200 g butter, at room temperature + extra for the mold
- 200 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 2 eggs, at room temperature
- 1 egg yolk
- 40 g strained yogurt

For the buttercream

- 200 g butter, at room temperature
- 60 g cocoa powder
- 1 teaspoon(s) [vanilla extract](#)
- 500 g icing sugar
- 50 g milk, whole

## Διατροφικός πίνακας

Nutrition information per portion

611 Calories (kcal)	33.0 Total Fat (g)	20.0 Saturated Fat (g)	72.0 Total Carbs (g)
31%	47%	100%	28%
58.0 Sugars (g)	5.3 Protein (g)	3.8 Fibre (g)	0.32 Sodium (g)
64%	11%	15%	5%