



# Love monster cake

60'  
Hands on

3 hours'  
Hands off

60'  
Cook Time

12-14  
Portion(s)

4  
Difficulty



## Method

At this recipe we will also need 2 straws.  
For the cake

- Preheat the oven to 180° C (360° F) set to fan.
- Butter and line with parchment paper both round surfaces of the [special spherical-shaped molds](#), by leaving the parchment paper standing out 2 cm above the mold's rim.
- In a mixer's bowl, beat the butter and the sugar with the whisk attachment at medium speed, for 3-5 minutes, until the ingredients are homogenized and fluffy.
- Lower the speed, add the vanilla extract and the eggs one by one, by waiting for the first one to be incorporated before adding the next. The mixture will look like it has split, but as soon as you add the flour, it will get the desired consistency.
- As soon as the eggs are homogenized in the mixture, add the flour and the salt. Process for a few seconds until the mixture is homogenized.
- Remove the bowl from the mixer and divide the mixture into the two hemisphere molds.
- Bake for 50-60 minutes. You can check if the cake is done by sticking a toothpick inside; if it comes out clean, then your cake is ready.
- Remove the molds from the oven and let them cool completely onto a [rack](#).
- With a knife, cut the excess cake pieces so that you have 2 even hemispheres.
- Take the cakes out of the molds and with a spoon, remove one piece from the center of each cake to create an indentation.
- Add the chocolates and the heart sprinkles into the first hemisphere, and cover with the second one.

For the buttercream

- Cut the butter into small pieces and add it to the mixer's bowl along with the icing sugar and the vanilla extract.
- Beat with the paddle attachment at high speed until your mixture is fluffy.
- When it is ready, divide it into two small bowls.
- In one of the bowls, add the [red food coloring paste](#) and mix with a spoon until there is a red mixture.
- With a spatula, spread a layer of the buttercream over the whole surface of the sphere and refrigerate for 1 hour.
- Add the remaining mixture into a [pastry bag](#) with a 9 mm [star pastry tip](#) and set it aside until needed.
- Do not refrigerate the mixture as the butter will freeze. If it freezes even at room temperature, then transfer it in the mixer and beat it with the whisk attachment at medium speed, for 2-3 minutes.

For the decoration

- With the special rolling pin, roll out all 3 sugar pastes to be 2-3 mm thick.
- With a round 10 cm [cookie cutter](#), cut two circles of the [red sugar paste](#) so that you use them for the legs.
- With a round 4 cm cookie cutter, cut two circles of the [black sugar paste](#) so that you use them for the pupils of the eyes.
- With a round 6 cm cookie cutter, cut two circles of the [white sugar paste](#) so that you use them for the white part of the eyes.

## Ingredients

For the cake

- 380 g butter, at room temperature + extra for buttering the pan
- 380 g granulated sugar
- 2 teaspoon(s) [vanilla extract](#)
- 8 eggs
- 380 g self-rising flour
- 2 pinches salt
- 50 g chocolates, heart
- [heart sprinkles](#)

For the buttercream

- 650 g butter, at room temperature
- 450 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1 teaspoon(s) [red food coloring paste](#)

For the decoration

- red sugar paste
- black sugar paste
- 2 sugar paste, heart

## Διατροφικός πίνακας

Nutrition information per 100 gr.

531 Calories (kcal)	37.0 Total Fat (g)	22.0 Saturated Fat (g)	46.0 Total Carbs (g)
27%	53%	110%	18%
34.0 Sugars (g)	4.2 Protein (g)	0.6 Fibre (g)	0.18 Sodium (g)
38%	8%	2%	3%

- Take the circles of the white sugar paste and with a pastry brush, dipped in a little water, stick them onto the circles of the black sugar paste in order to create the eyes.
- Cut 2 strips, 2x3 cm, of the remaining white sugar paste.
- Take the 2 sugar paste hearts and place their front side onto a surface. Place a straw on the back side of each heart and hold it together with the white sugar paste strips.
- Set all the sugar pastes aside for 1 hour to harden.

To assemble

- On large and flat surface place, firstly, the legs of the red sugar paste and place the cake onto them.
- With the pastry bag that has the buttercream inside, fill the whole surface of the cake with spikes.
- Place the straws with the hearts and the eyes.
- Cut and serve.