

Viral Kinder Cake Recipe: Layers of Chocolate, White Cream, and Melted Goodness

The Ultimate Kinder Chocolate Cake: Soft, Creamy, and Seriously Addictive



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5 min

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INGREDIENTS

For the Cake:

- 3 large eggs
- 1 cup (200g) granulated sugar
- 1/4 cup (60ml) vegetable oil (or canola)
- 1 cup (240ml) milk (whole milk preferred)
- 2 cups (240g) all-purpose flour
- 3 tablespoons cocoa powder (unsweetened)
- 1 packet (about 2 teaspoons) baking powder
- 1 packet (about 1 teaspoon) vanilla extract or vanilla sugar

For the Chocolate Cream:

- 200g milk chocolate, chopped
- 1.5 cups (360ml) milk
- 2 tablespoons all-purpose flour
- 1 tablespoon cornstarch
- 2 tablespoons cocoa powder (unsweetened)
- 3 tablespoons granulated sugar
- 1 tablespoon butter

For the White Cream:

- 1 cup (240ml) milk
- 1 tablespoon all-purpose flour
- 2 tablespoons granulated sugar
- 100g white chocolate, chopped

DIRECTIONS

1. Follow these steps for a perfect, layered : Kinder Chocolate Cake.
2. Step 1: Prepare the Chocolate Cake Layers: Preheat and Prep: Preheat your oven to 170°C (340°F). Grease and line two 8- or 9-inch round cake pans with parchment paper.
3. Wet : Ingredients: In a large bowl, beat the eggs and sugar with a hand mixer until the mixture is frothy, pale, and significantly increased in volume (about 3-5 minutes). Add the oil and milk and mix until just combined.
4. Dry : Ingredients: In a separate bowl, sift together the flour, cocoa powder, baking powder, and vanilla extract. This ensures a lump-free, light cake.
5. Combine: Gradually add the dry ingredients to the wet mixture, mixing gently on low speed or by hand until a smooth batter forms. Do not overmix.
6. Bake: Divide the batter evenly between the two prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
7. Cool: Let the cakes cool in the pans for 10 minutes before carefully inverting them onto a wire rack to cool completely. Once cool, slice each cake layer horizontally to create four thinner layers (you can skip this step and just use two thicker layers if you prefer).
8. Step 2: Make the Creams: Chocolate Cream: In a saucepan, whisk together the 1.5 cups of milk, flour, cornstarch, cocoa, and 3 tablespoons of sugar. Cook over medium heat, stirring constantly, until the mixture thickens and comes to a boil. Remove from

heat, then immediately stir in the 1 tablespoon of butter and the 200g of chopped milk chocolate until smooth. Pour into a bowl, cover with plastic wrap directly touching the surface, and leave to cool completely.

- 9.** White : Cream: Repeat the process for the white cream. In a clean saucepan, whisk together the 1 cup of milk, cornstarch, flour, and 2 tablespoons of sugar. Cook until it thickens and boils. Remove from heat, then stir in the 1 tablespoon of butter and the 100g of chopped white chocolate until melted and smooth. Cover with plastic wrap and let it cool completely.
- 10.** Step 3: Assembly: Layering: Place your first cake layer on a serving plate. Spread an even layer of the chocolate cream over the sponge.
- 11.** Next : Layer: Place the second cake layer on top. Spread an even layer of the white cream over this layer.
- 12.** Repeat & : Drizzle: Repeat the process with the remaining cake layers, alternating the cream fillings. If you have extra melted chocolate (or a pre-made chocolate sauce), drizzle a small amount between the layers for extra moisture and flavor.
- 13.** Decorate: Once fully stacked, frost the entire cake (top and sides) with the remaining white cream. Decorate the top with grated white chocolate and finish by arranging sliced Kinder pieces around the edge or over the top.
- 14.** Chill: This is the most crucial step! Chill the cake in the refrigerator for at least 4 hours, but preferably overnight. The resting time allows the cake layers to absorb moisture from the creams, making it unbelievably soft and ensuring the creams are perfectly set for easy slicing.

SWAPS & NOTES

Flour & Cocoa: For a darker, more intense chocolate flavor, use Dutch-process cocoa.

You can use any neutral oil (vegetable, canola).

Butter: The use of oil in the cake is key to its moist texture.

Swapping for melted butter will change the texture slightly.

TIPS FOR SUCCESS

Cool Completely: Ensure both the cake layers and the cream fillings are fully cooled before assembly.

Warm cream on a warm cake will lead to a messy, sliding disaster.

Sifting is Key: Sifting the dry ingredients for the cake is a non-negotiable step for a light, airy crumb.

Tender Layers: When slicing the cake layers, use a serrated knife and a gentle sawing motion to keep the layers flat and uniform.

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