



The Cake

Moist and delicious family style chocolate cake, turned into a great looking Giant Tim Tam.
Recipe can easily be doubled if you need a really big cake.

Cake Ingredients

1 C caster sugar	½ C Dutch Cocoa	1¼ C S.R. Flour
½ t Bi-carb soda	1 t Vanilla essence	100gms butter - melted
1 C cold water	2 eggs	

Filling Ingredients

100gms soft butter	¼ C whipping cream	1 T vanilla essence
1½ C soft icing sugar or 200gms soft fondant icing	150-200gms milk/dark choc buttons	

Ganache Ingredients

100mls whipping cream	250gms milk/dark choc buttons
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1. Place all the ingredients **except** the eggs, into a medium bowl.
2. Starting on slow, beat the mixture until it is moistened.
3. Beat on high for 2-3 mins. Add the eggs and beat for another 2-3 mins.
4. Pour into a greased and baking paper lined, log cake tin.
5. Bake for about 45 min, until just firm. Remove from the oven.
6. Leave the cake in the tin until it is cooled, then tip it gently out onto a cooling rack.
7. When cold, cut in half lengthways, place the "top" onto a serving tray, cut side up.
8. Spread with heaps of the chocolate frosting.
9. Place the "bottom" cut side onto the frosting. Chill for a while to set frosting.
10. Lift the filled cake and sit on a couple of cups or some other stand.
11. Pour the cooling ganache over the cake. Use a knife to spread the ganache if needed.
12. Leave until it stops dripping.
13. Lift from underneath and place on serving plate. Refrigerate.

Frosting

1. Beat the soft butter, cream, icing sugar or fondant and vanilla essence until fluffy.
2. Melt and cool the choc buttons. Beat the cooled chocolate into the frosting.
3. Chill a bit before filling cake or biscuits.

Ganache

1. Heat the cream until boiling, drop in the choc buttons.
2. Sit a lid over the mixture, wait for 2 mins. Stir well until mixture is smooth.

Biscuit Dough

The biscuit part of Tim Tams are not actually “chocolatey”, more a slightly malty biscuit. So with brown sugar and malt and a little cocoa you can make the crispy biscuits. The filling of a real Tim Tam is actually awful, so use a nice frosting or buttercream.

Ingredients.

125gms butter softened	½ C light brown sugar (pressed gently)	1 egg
1 T non diastatic malt	1 C S.R. flour	1 C Plain (cake/pastry) flour
3 t Dutch Cocoa	drop of red colour (optional)	Pinch of salt

Coating

100gms Milk choc buttons	100gms eating grade milk choc	little neutral oil
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To Make Dough

1. Cream butter and sugar until soft and fluffy, beat in the egg, salt, malt, Dutch Cocoa and colouring.
2. Blend in the flours, half at a time. Tip out the dough, lightly knead into a smooth ball.
3. Cut dough in half, roll first half out on a flour dusted surface, until quite thin.
4. Use a long straight edge to cut into Tim Tam width strips.
5. Then cut across into Tim Tam length fingers. Repeat with the rest of the dough.
6. Chill the cut dough in freezer for 5 mins.
7. Shift the cut fingers to separate them, onto a baking mat lined biscuit tray.
8. Bake in a moderate oven for about 10 mins.
9. When cold they should be shatteringly dry and crisp.
10. Spread a little frosting on the biscuits, not too close to the edge top with second biscuit.
11. Chill the sandwiches well, to set the filling.
12. Melt the two chocolates in a small bowl, stir until smooth, stir in some oil.
13. Dip the bottom of each sandwich into the melted chocolate, scrape off excess, place upside down to set.
14. Stick a sate stick into the set frosting of one biscuit.
15. Dip into the melted chocolate and drain well. Sit on baking paper to set.