Tuxedo Cake: From “The Pastry Queen”
Yields 3-two layer cakes
12-14 servings per cake

Cake
16 oz unsalted butter
32 oz water
16 oz canola oil
8 cups sugar
2 cups unsweetened cocoa powder
8 cups all purpose flour
8 ea whole eggs
16 oz buttermilk
2 Tbsp baking soda
1 tsp salt
2 Tbsp vanilla extract

Whipped Cream Frosting
2 quarts chilled heavy whipping cream
2 1/2 cups powdered sugar, sifted

Chocolate glaze
8 oz bitter-sweet chocolate, chopped into small pieces
1 cup heavy whipping cream
1/2 cup Lyle’s Golden Syrup (Karo syrup is a substitute)
4 tsp. Vanilla

To make the cake:
1. Preheat the convection oven to 300° F.
2. Line the bottom of six (6) 9-inch cake pans with parchment paper rounds, grease with butter, and dust with flour (or spray with Baker’s Joy).
3. Combine butter, water, and canola oil in a medium saucepan set over medium heat.
4. In a large bowl, stir together the sugar, cocoa, and flour.
5. Pour the butter mixture into the sugar mixture and whisk until smooth.
6. Whisk in the eggs, one at a time, then whisk in the buttermilk.
7. Whisk in the baking soda, salt, and vanilla all at once.
8. Transfer the batter to the prepared pans.
9. Stagger the cakes in the oven so that no layer is directly over another. Bake for 30 to 40 minutes, or until a toothpick inserted in the middle of each layer comes out clean.
10. Monitor the layers carefully for doneness; each one may be done at different times.
11. Remove the cakes from the oven and cool on racks for about 15 minutes before inverting onto baking rack.
12. Cool the cakes completely, at least 2 hours, before frosting.
To Make the Frosting:
1. Using a mixer fitted with a whisk attachment, whip the cream in a large bowl on high speed until soft peak form.
2. Add the sifted powdered sugar and whip until thoroughly combined.
3. Place one cake layer on a platter (or cake circle) and spread some of the frosting over the top.
4. Top with the second layer, thickly coating the top and the sides of each with frosting.
5. Refrigerate cake until the whipped cream frosting has stabilized, at least 1 hour.

To Make the Glaze:
1. Place the chocolate in a medium bowl.
2. Heat the cream in a small saucepan over medium heat until it is very hot and just beginning to steam.
3. Pour the hot cream over the chocolate and stir until it has melted completely.
4. Stir in the syrup and vanilla.
5. Pour the glaze into a quart size pitcher and let cool for 10 minutes. Do not let the glaze sit too long or it may become too thick to work with.
6. Slowly pour the glaze over the cake, ensuring that it covers the top and drizzles down the cake sides. Cover the top entirely, but make sure some of the cream frosting on the side of the cake shows through the drizzle on the sides.

Refrigerate the cake until the glaze is set and the whip cream frosting is firm, at least an hour. Slice the cake with a log serrated knife, dipping it in a tall container of hot water between each slice.