

*And here comes your cake! Cooked by Snookers and Snookers,  
The Official Katroo Happy Birthday Cake Cookers.*

*From Happy Birthday to You!*

## **Katroo “Happy Birthday to You” Cake**

For your delectation, the cookers at Snookers and Snookers have cooked up this rich, dark, moist, brownie-like cake.

### **Ingredients for Cake**

4 ounces plus  $\frac{1}{2}$  teaspoon butter at room temperature  
1 cup sugar  
2 eggs, beaten  
1 teaspoon vanilla  
 $\frac{3}{4}$  cup all-purpose flour  
 $\frac{1}{8}$  teaspoon salt  
4 ounces semisweet baking chocolate,  
at least 62 percent cacao

### **Ingredients for Buttercream Frosting**

1 ounce butter at room temperature  
1 cup tightly packed confectioners' sugar  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla  
1 drop yellow food coloring (optional)  
1 tablespoon heavy cream

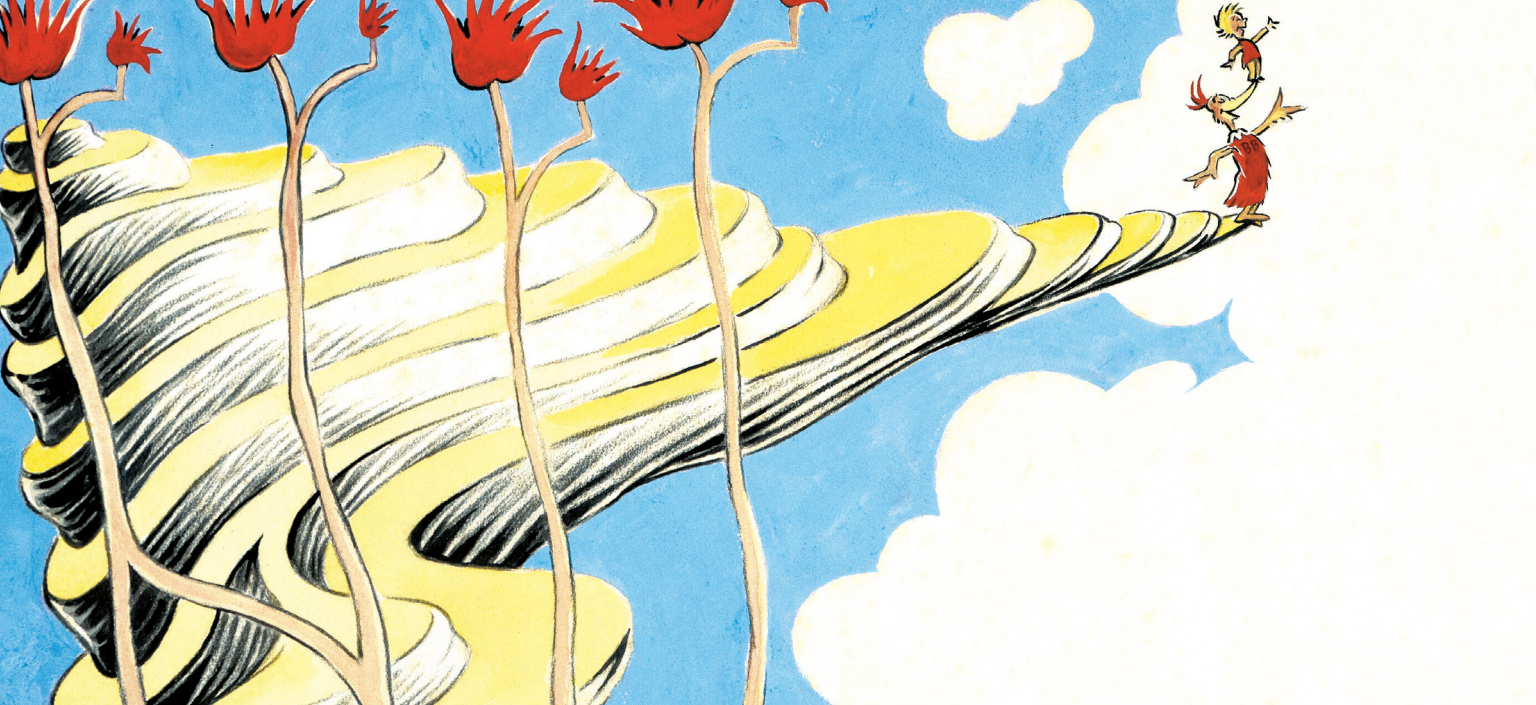
### **Ingredients for White Icing**

1 egg white  
 $\frac{1}{8}$  teaspoon cream of tartar  
3 tablespoons cold water  
 $\frac{3}{4}$  cup sugar  
1 teaspoon corn syrup  
 $\frac{1}{2}$  teaspoon vanilla

### **Directions for Cake**

1. Preheat the oven to 350°F.
2. Put the 4 ounces of butter in a large mixing bowl. Using an electric mixer, beat it until it is creamy and fluffy, about 1 minute.
3. Add the sugar and beat until well blended, about 1 minute. Add the eggs and vanilla and beat again until well blended, about 1 minute.
4. Add  $\frac{1}{4}$  cup of flour with the salt and beat well. Add the remaining flour in two batches, beating well after each one.





5. Break or cut the chocolate into pieces and put them in the top of a double boiler over boiling water. Cook, stirring, until the chocolate has melted, about 2 minutes. Add it to the cake batter and beat until well blended and creamy.
6. Line an 8-inch round cake pan with a piece of aluminum foil, allowing the edges to overlap the pan. Lightly grease the foil with the remaining butter and pour in the batter, spreading it evenly across the top with a spatula.
7. Bake until it has puffed and a wooden toothpick inserted in the middle comes out clean, 20 to 25 minutes.
8. Remove to a cake rack and let cool. When cool, lift the cake out using the edges of the foil. Peel off the foil and place the cake on a cake stand or cake plate.

### **Directions for Buttercream Frosting**

1. Put the butter in a large bowl. Using an electric mixer, beat until creamy and fluffy, about 1 minute. Add the sugar a little at a time.
2. Add the salt and vanilla and beat until creamy.
3. Add the food coloring if desired, then the cream, a little bit at a time. Stop when the frosting is easy to spread.
4. Using a spatula, carefully spread the frosting all along the sides of the cake in a nice, thick layer.

### **Directions for White Icing**

1. Put the egg white, cream of tartar, cold water, sugar, and corn syrup in the top of a double boiler over boiling water for about 7 minutes.
2. Using an electric hand mixer, beat until the icing is stiff enough to stand in soft peaks. Remove from the heat and stir in the vanilla.
3. Immediately spread the top of the cake with the icing, using a spatula and creating thick swirls. Swirl some of the icing down over the buttercream frosting to make a true Katroo cake.

**MAKES 10 SERVINGS**