

how to make a kit kat cake

How to Make a Kit Kat Cake

Creating a Kit Kat cake is a delightful culinary adventure that combines baking with an artistic flair. This indulgent dessert not only looks impressive but also tastes heavenly, making it perfect for birthdays, celebrations, or even just a sweet treat to enjoy at home. In this article, we will walk you through the step-by-step process of making a Kit Kat cake, from gathering your ingredients to decorating your masterpiece. Let's dive into the world of chocolate and creativity!

Ingredients Needed

Before you start baking, it's essential to gather all the necessary ingredients. Here's a list of what you will need:

Cake Ingredients

- 2 cups all-purpose flour
- 1 $\frac{1}{2}$ cups granulated sugar
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs
- 1 cup whole milk
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Frosting Ingredients

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- $\frac{1}{2}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ cup heavy cream
- 1 teaspoon vanilla extract

Decoration Ingredients

- 2 large bags of Kit Kat bars (about 24 bars)
- 1 cup M&M's or any other colorful candies
- Optional: chocolate sprinkles or edible glitter for extra decoration

Tools Required

To make your Kit Kat cake, you will need some kitchen tools to assist you during the baking and decorating process:

- 2 round cake pans (9-inch)
- Mixing bowls
- Electric mixer or whisk
- Rubber spatula
- Measuring cups and spoons
- Cooling rack
- Cake board or plate
- Knife or cake leveler
- Piping bag (optional for frosting)

Step-by-Step Instructions

Now that you have all your ingredients and tools ready, let's get started on making your Kit Kat cake!

Step 1: Prepare the Cake Batter

1. **Preheat the Oven:** Start by preheating your oven to 350°F (175°C). This will ensure that your cakes bake evenly.
2. **Mix Dry Ingredients:** In a large mixing bowl, combine the all-purpose flour, granulated sugar, cocoa powder, baking powder, baking soda, and salt. Whisk these ingredients together until they are well blended.
3. **Add Wet Ingredients:** Add the eggs, milk, vegetable oil, and vanilla extract to the dry ingredients. Using an electric mixer, beat on medium speed for about 2 minutes until everything is well combined.
4. **Incorporate Boiling Water:** Carefully stir in the boiling water. The batter will be quite thin, but this is normal and necessary for a moist cake.
5. **Pour into Cake Pans:** Divide the batter evenly between the two prepared cake pans. Use a spatula to smooth the tops.

Step 2: Bake the Cake

1. **Bake:** Place the cake pans in the preheated oven and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

2. **Cool the Cakes:** Once baked, remove the pans from the oven and allow them to cool in the pans for about 10 minutes. Then, transfer the cakes to a cooling rack to cool completely.

Step 3: Make the Frosting

1. **Beat the Butter:** In a mixing bowl, beat the softened butter until creamy and smooth.

2. **Add Dry Ingredients:** Gradually add the powdered sugar and cocoa powder, mixing on low speed to avoid a sugar cloud. Once combined, increase the speed to medium.

3. **Incorporate Cream:** Add the heavy cream and vanilla extract to the mixture. Beat for an additional 3-5 minutes until fluffy and smooth.

Step 4: Assemble the Cake

1. **Level the Cakes:** If your cakes have domed tops, use a knife or cake leveler to cut them flat. This will help with stacking.

2. **Layer the Cakes:** Place one cake layer on your cake board or plate. Spread a generous amount of frosting on top.

3. **Add Second Layer:** Place the second cake layer on top of the frosted layer. Press down gently to secure it.

4. **Frost the Sides and Top:** Use the remaining frosting to cover the top and sides of the cake. Aim for an even coat.

Step 5: Decorate with Kit Kat Bars

1. **Prepare the Kit Kat Bars:** Unwrap the Kit Kat bars and break them into individual pieces.

2. **Attach the Kit Kats:** Starting from the bottom of the cake, press the Kit Kat bars vertically around the sides. Ensure they are standing upright and touching each other.

3. **Fill the Center:** Once the sides are lined with Kit Kats, fill the top of the cake with M&M's or your choice of colorful candies. This adds a festive touch.

4. **Optional Decoration:** If desired, sprinkle chocolate sprinkles or edible glitter on top for an extra decorative flair.

Serving and Storing the Kit Kat Cake

Now that your Kit Kat cake is beautifully assembled, it's time to serve it!

Serving Suggestions

- Slice the cake into wedges and serve it with a scoop of vanilla ice cream or a dollop of whipped cream.
- Pair it with a glass of cold milk or your favorite beverage to enhance the chocolate experience.

Storing the Cake

- If you have leftovers, store the cake in an airtight container at room temperature for up to 3 days.
- For longer storage, wrap the cake tightly in plastic wrap and refrigerate for up to a week. The cake can also be frozen for up to 3 months.

Tips for Success

- Quality Ingredients: Use high-quality cocoa powder and chocolate for the best flavor.
- Room Temperature Ingredients: Ensure that your eggs and milk are at room temperature before mixing, as this helps create a smoother batter.
- Be Creative: Feel free to customize your Kit Kat cake by adding layers of additional frosting, fruit, or even different candy toppings!

Conclusion

Making a Kit Kat cake is not only a fun baking project but also a wonderful way to impress friends and family. With its rich chocolate flavor, creamy frosting, and the iconic crunch of Kit Kat bars, this cake is sure to be a hit at any gathering. Whether you're celebrating a special occasion or simply enjoying a day at home, this cake will satisfy your sweet tooth and leave everyone asking for seconds. So roll up your sleeves, gather your ingredients, and let your baking adventure begin!

Frequently Asked Questions

What ingredients do I need to make a Kit Kat cake?

To make a Kit Kat cake, you will need the following ingredients: chocolate cake mix (or homemade chocolate cake), eggs, milk, vegetable oil, frosting (chocolate or vanilla), and several packs of Kit Kat bars.

How do I stack the Kit Kat bars on the cake?

To stack the Kit Kat bars on the cake, first frost the sides of your cake layer. Then, carefully press the Kit Kat bars vertically around the edge of the cake, ensuring they are evenly spaced and touching the frosting to stick.

Can I use a different type of frosting for a Kit Kat cake?

Yes, you can use different types of frosting such as buttercream, cream cheese frosting, or even ganache. Just ensure it complements the chocolate flavor of the Kit Kat bars.

How can I decorate my Kit Kat cake besides using Kit Kats?

You can decorate your Kit Kat cake with various toppings like M&Ms, sprinkles, chocolate chips, or even fresh fruit like strawberries or raspberries on top for a pop of color.

How do I prevent the Kit Kat bars from falling off the cake?

To prevent the Kit Kat bars from falling off, make sure to apply a generous layer of frosting on the sides of the cake and press the Kit Kat bars gently but firmly into the frosting to create a secure hold.

Can I make a Kit Kat cake in advance?

Yes, you can make a Kit Kat cake in advance. You can bake and frost the cake a day ahead, then add the Kit Kat bars just before serving to ensure they stay fresh and crunchy.

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