

RECIPE

# Queen's Gambit Themed Cake



Ready in **around 5 hours** (depending on expertise, it took us pretty much an entire day)

Serves **24 people**

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## Ingredients

- **Vanilla Cake**
  - ½ cup (1 stick) unsalted butter at room temp
  - 1 ½ cups all-purpose flour, plus more for the pans
  - ½ tablespoon baking powder
  - ½ teaspoon salt
  - ½ cup sugar
  - 2 large eggs
  - 1 cup whole milk
  - ½ tablespoon pure vanilla extract
- **Chocolate Cake**
  - 1 cup all-purpose flour
  - 2 cups sugar
  - ½ cup unsweetened cocoa powder
  - 1 teaspoons baking powder
  - ¾ teaspoons baking soda
  - ½ teaspoon salt
  - ½ buttermilk
  - 1.4 cup vegetable oil
  - 1 large egg
  - 1 teaspoon vanilla extract
  - ½ cup boiling water
- **Buttercream Icing**
  - ½ cup unsalted butter, softened
  - 1 ½ teaspoons vanilla extract
  - 2 cups confectioner's sugar, sifted

- 2 tablespoons milk
- Food coloring (green, red, and yellow)
- Cream Cheese Icing
- Fondant (black & white)
- Rice Crispy Treat
  - 3 tablespoons butter
  - 1 package (10 oz) marshmallows
  - 6 cups Rice Crispy cereal ,

## Preparation

### 1. Vanilla Cake -

- Preheat the oven to 350 degrees F. Butter a 8 inch square cake pan and dust pans with flour
- Whisk flour, baking powder and salt in a bowl until combined. Beat butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Reduce mixer speed to medium; beat in eggs one at a time. Beat in vanilla. Beat in flour mixture alternating with milk until smooth .
- Pour batter into cake pan. Bake until a toothpick inserted into the middle comes out clean, 30-35 minutes. Let cool for 10 minutes. Once cool, remove cake from pan and place on plate. Place cake into the refrigerator to cool.

### 2. Chocolate Cake

- Preheat the oven to 350 degrees F. Butter cake pan and lightly flour.
- Add flour, sugar, cocoa, baking powder, baking soda, and salt to a large bowl. Whisk through to combine until combined well.
- Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and add a cup of water until well combined.
- Bake for 30-35 minutes or until the toothpick comes out clean from the center of the cake. Remove from oven and let cool for 10 minutes. Once cool remove cake from pan, place on plate and put into refrigerator to cool.

### 3. Combine vanilla and chocolate cake.

- Even out both cakes by trimming off the top. Cut each cake in half widthwise to create four cakes
- Place smaller square trace on top of the cake and cut around to make smaller square.
- Place an even smaller square trace in the middle of the cake and cut around it to create an even smaller square.
- Assemble the first layer by placing the outside chocolate square on a plate/cake stand.

Insert the next yellow square outline and then the inner chocolate cake square.

- Frost the cake with a thin layer of cream cheese frosting in between each layer
- Continue forming layer alternating the colors on the outside. After the fourth layer place in refrigerator to cool.
- After a few minutes, frost entire cake with a cream cheese icing crumb coat. Place back into refrigerator to cool.

#### 4. Buttercream Icing

- Cream room temp butter until smooth and fluffy, Gradually beat in confectioners' sugar until fully incorporated. Beat in vanilla extract.
- Pour in milk and beat for an additional 3-4 minutes. Add food coloring (several drops of red, 1-2 of green, 1-2 of yellow or experiment until your desired brown color) and beat for thirty seconds until smooth.

#### 5. Decorate

- Using the brown buttercream icing, frost the entire cake
- Roll out the black and white fondant and cut out 32 small black and 32 white fondant squares (around  $\frac{3}{4}$  in by  $\frac{3}{4}$  in.) for the chess board. Place on

top of the cake to create chess board.

- Using the black and white fondant, sculpt all chess pieces (8 pawns, two rooks, two knights, two bishops, one queen and one king in each color) and place in appropriate chess locations or play a game!

#### 6. Rice Crispy

- In a large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat once melted
- Add rice crispy cereal. Stir until well coated. Place mixture into coated pan. Let cool.
- Once cool it will be easy to maneuver.
- Take a large piece of mixture and mold into a large rectangle. This will be the base of the time clock.
- Wrap black fondant around the clock base. Cut out two circles out of white fondant. Place two circular white fondant pieces on the front of the time clock base. Use icing or black fondant to make the arms of the clock. Make two square shapes out of black fondant to act as the buttons on the top of the time clock. Attach to the base.

## **Tips**

Make sure both cakes are really cold/refrigerated before cutting because it is easier to cut and construct the checkered pattern with them cold.