

# Tiger Butter Dacquoise Cake

**Source:** Shade Montague ([www.madebyshade.com](http://www.madebyshade.com))

**Servings:** 12 **Prep Time:** 2 h **Cook Time:** 15 to 20 m **Chill Time:** 3 h

## EQUIPMENT:

- Large baking sheet / Large rectangular pan
- Hand-mixer / Stand-mixer
- Cooling racks
- Heat-safe containers / Glass measuring cup
- Large piping bags
- Large star piping tips
- Offset spatula
- Immersion blender / Whisk
- Thermometer

## INGREDIENTS:

### Peanut Dacquoise:

- 80 g peanut flour
- 70 g powdered sugar
- 40 g cake flour
- 1/8 tsp salt
- 7 large egg whites, room temp
- 1/4 tsp cream of tartar
- 70 g caster sugar

### Chocolate & Peanut Butter Ganache Fillings:

- 8 oz peanut butter chips
- 8 oz semi-sweet chocolate chips
- 8 oz heavy whipping cream, divided

### Whipped White Chocolate Ganache:

- 6 oz white chocolate chips
- 8 oz heavy whipping cream

## INSTRUCTIONS:

### Peanut Dacquoise (30 minutes + 15 to 20 minutes baking)

Preheat oven to 350° F and line a large baking sheet or large rectangular pan with parchment paper.

In a medium bowl, sift together the peanut flour, powdered sugar, and cake flour until fine and set aside.

In a large bowl, using a hand-mixer or stand-mixer, beat the egg whites and cream of tartar on medium speed until foamy.

Gradually add the caster sugar while beating until mixture achieves stiff peaks.

In three batches, gently fold the dry ingredients into the meringue, being careful not to deflate it.

Carefully spread the mixture onto the baking sheet into an even layer about 1 to 2 cm thick.

Bake for 15 to 20 minutes, or until golden brown and dry to the touch, but still slightly soft.

Transfer to a rack to cool completely.

Cover with plastic wrap and set aside.

### Tiger Butter Glaze:

- 8 oz white chocolate chips
- 2 tbsp peanut butter
- 1 ½ cups heavy whipping cream, divided
- 4 oz semi-sweet chocolate chips

### Decorations:

- 1 cup peanuts, finely chopped

### **Chocolate & Peanut Butter Ganache Fillings (30 minutes + 1 hour chilling)**

Place the peanut butter chips and semi-sweet chocolate chips in separate heat-safe containers and set aside.

In a glass measuring cup, microwave the heavy whipping cream until just simmering.

Pour half of the cream over each of the bowls of baking chips and let sit for 5 minutes.

Stir until the ganache thickens. Cover with plastic wrap and chill in the fridge until it holds its shape but is still malleable, about 1 hour.

Cut the cake into three rectangles and place one on a serving platter.

Transfer the peanut butter and chocolate ganache each to a large piping bag with star tips.

Pipe alternating lines of peanut butter and chocolate ganache in a layer onto the cake.

Top with another layer of cake and repeat with the remaining half of the ganache.

Top with the final layer of cake.

Cover and chill in the fridge until needed.

### **Whipped White Chocolate Ganache (30 minutes + 2 hours chilling)**

Place the white chocolate chips in a heat-safe container and set aside.

In a glass measuring cup, microwave the heavy whipping cream until just simmering and pour over the baking chips. Let it sit for 5 minutes.

Stir until ganache is smooth. Cover with plastic wrap and place in the fridge to chill until thickened, about 1 hour.

With a hand-mixer or stand-mixer, whip the ganache on medium speed, gradually increasing it to high, until ganache is pale in color and fluffy. Do not overmix.

Cover the entire outside of the cake with whipped white chocolate ganache, smoothing the sides with an offset spatula. Reserve leftover ganache in the fridge for decorating the top later.

Cover and chill in the freezer until outside is firm, at least 1 hour.

### **Tiger Butter Glaze (30 minutes)**

Place the white chocolate and peanut butter into a heat-safe bowl and set aside.

Place the semi-sweet chocolate in another heat-safe bowl and set aside.

In a heat-safe bowl or glass measuring cup, microwave the heavy whipping cream until just simmering.

Pour ½ cup of the cream over the semi-sweet chocolate and the remaining 1 cup cream over the white chocolate and peanut butter.

Let them sit for a couple minutes.

Using an immersion blender, or a whisk, stir each ganache until fully melted and smooth.

Drizzle the semi-sweet chocolate ganache into the white chocolate ganache, but do not mix.

Once the white chocolate peanut butter ganache is about 90° F, pour over the cake until completely covered.

Immediately drizzle lines of chocolate ganache over the top of the cake and run a knife through it to create a pattern.

Chill in the fridge until the glaze has set.

Transfer the reserved whipped white chocolate ganache into a small piping bag fitted with a large ribbon tip.

Pipe ribbons of the ganache on top of the cake and top with peanuts.

With your hand, press the finely chopped peanuts into the sides of the cake until evenly coated.

Cut the short ends of the cake off to reveal the inner layers.

Run a knife along the bottom edge of the cake to clean up any drips, and transfer to a serving platter.

Serve immediately. Leftovers may be stored, covered, in the fridge for up to 3 days.

Enjoy!