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«The companion handout to the Bounty Cake masterclass by Tatiana Shkoda.»

Bounty Cake

Recipe book

FREE MASTER CLASS VIDEO

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In this handout

step-by-step recipes · exact grams · temperature charts · equipment checklist

Bounty Cake — Recipe Book

The companion handout to the **Bounty Cake masterclass** by Tatiana Shkoda. Every recipe here is in exact grams and degrees — the way Shkoda teaches it on camera. No «to taste», no «approximately», no guessing.

Cake spec at a glance

Diameter	18 cm
Height	8 cm
Weight	~2.5 kg
Portions	12–14
Active work	~4–6 hours, split across 2–3 days
Total time	2 days

2-day timeline

Day 1 — bake, assemble, set the mousse cake

- Bake the chocolate sponge (Ø 16 cm) — one large layer, then cut into 3 discs. Cool completely in the form.
- Make the coconut mousse.
- Assemble in the 18 cm ring: sponge → mousse → sponge (soaked) → mousse → sponge (top) → mousse seal.
- **Chill in the fridge: minimum 4 hours, optimally 8 hours (overnight).**

Day 2 — all decoration

- Make white-chocolate-and-butter ganache (3:1). Coat the cake in two passes (thin → chill 30–40 min → second ~3 mm). Smooth with a hot spatula at 45°.
- Carve the island with a hot dry knife.
- Powder-dye shading on dry ganache for ocean depth.
- Pour the Sprite jelly ocean. In several stages.
- **Chill 3–5 hours until the jelly fully sets** (combine with lunch / other tasks).
- Wrap the jelly surface in cling film. Freeze 30 min.
- Spray the chocolate velvet at 30–32°C, 15–20 cm from the surface.
- Airbrush sandy tones on the island.
- Temper chocolate with Mycryo, cast coconuts and palm leaves from wafer paper.
- Place coconuts, leaves, Bounty fondant letters, microwave-sponge foliage.

> ⚠ **Don't freeze the finished decorated cake.** The jelly will weep on thaw. To make ahead — freeze the bare assembled cake (before ganache coating), defrost in fridge a day before decorating.

Equipment & ingredients checklist

Before you start — check what you have. Some «recommended» items can be substituted (see notes on the right).

Must-have

- **Adjustable ring** (or springform) Ø 16 cm — for baking the sponge
- **Adjustable ring** Ø 18 cm, taller than 8 cm — for assembly
- Cake board 18+ cm
- Kitchen scale (1-g precision)
- Digital thermometer (probe, accurate at 30–80°C)
- Sharp knife (for hot-knife carving)
- Cake wire or long knife (to cut the sponge into 3 discs)
- Mixing bowls (minimum 3)
- Whisk + spatula
- Soft flat brushes (for powder-dye shading)
- Fine sieve (for straining velvet)
- Pastry bag (for ganache)
- Microwave (for the sponge foliage)
- Paper cups (for baking the foliage)
- Half-sphere chocolate mold (for coconuts)
- Scissors (for palm leaves)
- Cling film
- Parchment paper
- Refrigerator (with reliable low temperature)

Recommended (faster, cleaner)

- Chocolate spray gun — for velvet. *Substitute: a new clean foam sponge (the dish-washing kind), applied with light dabbing motions.*
- Airbrush + sandy water-soluble food dye — for island shading. *Substitute: soft brush + dry powder dyes.*
- Mycryo cocoa-butter powder (1% by chocolate mass) — for tempering. *Substitute: classic seed-tempering on a marble slab.*

Pantry & products

- White chocolate (60 g + extra for coconuts and mousse — 240 g + ~50 g)
- Dark chocolate (for coconuts)
- Cocoa butter (40 g)
- Vegetable oil (1 tsp for velvet)
- Titanium dioxide (food-grade, for snow-white finish)
- Gelatin 200 bloom (20 g for the ocean + 10 g for mousse = 30 g total)
- Sprite or any clear soda (500 ml for the ocean)
- Royal-blue powder food dye
- Sandy / ivory water-soluble food dye for the airbrush
- Beige powder dye (for shading under the trees)
- Black gel food coloring (for letter outlines)

- Green food coloring (for foliage)
- Potato starch (to dilute powder dyes)
- Plain covering fondant (for letters)
- **Wafer paper** (for palm leaves) — rice or potato
- Honey (30 g for foliage)
- Flour, sugar, eggs, baking powder (for foliage + sponge)
- **Whipping cream 30–35% fat** (450 ml for mousse)
- **Unsalted butter, at least 80% fat** (100 g for ganache)
- Condensed milk (100 g for mousse + 50 g for soak)

Part 1 — The cake

This is a **mousse cake** — chocolate sponge discs (16 cm diameter) stacked inside an 18 cm ring, with coconut mousse running around and between the layers. The finish is a smooth white-chocolate-and-butter ganache coating that lets you sculpt the island on top in Part 2.

1. Chocolate sponge

Ingredients (one sponge — cut into 3 discs)

Flour	80 g
Cocoa powder	20 g
Baking powder	5 g
Eggs (C1 / large)	2
Sugar	100 g
Milk	a small amount, enough to dissolve the dye
Brown gel food coloring (water-soluble)	1 teaspoon — for deeper colour

Method

1. Sift flour, cocoa powder and baking powder together.
2. Dissolve 1 teaspoon of brown gel food coloring in a small amount of milk (this deepens the sponge colour).
3. In a separate bowl, whip the eggs with sugar to a fluffy foam.
4. Pour the egg foam into the flour mixture. Add the coloured milk. Mix gently until smooth.
5. Transfer the batter to a **16 cm** baking form (smaller than the final cake — important, the mousse will surround the sponge in the 18 cm ring). Bake one large sponge; we'll cut it into 3 discs later.
6. **Bake at 160°C for 15 minutes, then increase to 180°C and bake another 20 minutes.** Check with a skewer.
7. **Cool completely in the form** — remove only after fully cool.
8. Cut the cooled sponge **horizontally into 3 even discs** (use a cake wire or long knife).

2. Coconut mousse

Ingredients (~840 g total — divides into two ~420 g portions during assembly)

White chocolate	240 g
Gelatin (200 bloom)	10 g
Boiled water (to bloom the gelatin)	30 ml
Condensed milk	100 g
Whipping cream (**30–35% fat**)	450 ml
Desiccated coconut	to taste — a few generous tablespoons

Method

1. Chop the white chocolate; melt in the microwave or over a water bath.
2. Bloom the gelatin in 30 ml of boiled water. Once swollen, melt to liquid (microwave pulses or water bath). Keep warm.
3. Warm the condensed milk to a comfortable warmth (just above body temperature).
4. Once chocolate, gelatin and condensed milk are all warm at the same time — start whipping the cream to **soft peaks**.
5. Combine warm condensed milk with warm liquid gelatin. Pour this mix into the warm melted chocolate. Stir to a single smooth mass.
6. Add a small amount of the whipped cream to the chocolate base to bring temperatures together.
7. Fold in the desiccated coconut.
8. Fold in the rest of the whipped cream — gently, until just combined.

The mousse is ready to assemble. Divide it mentally into two ~420 g portions.

3. Sponge soak

Ingredients

Condensed milk	50 g
Boiling water	50 ml

Combine and cool to room temperature. Use to soak the second and third sponge discs (the first — barely, or not at all).

4. Mousse cake assembly

Tools: adjustable 18 cm cake ring (taller than 8 cm), cake board 18+ cm, acetate strip lining the inside of the ring.

The 16 cm sponge sits in the centre of the 18 cm ring — the mousse flows around its sides and fills the gap between disc and wall.

1. Set the 18 cm ring on the cake board. Line the inside with an acetate strip (food-safe — gives clean cake sides on unmold).
2. Place the **first sponge disc** in the centre of the ring. (First disc — no soak, or barely soak.)
3. Pour about **280 g of mousse** around and over the first disc, letting it surround the sponge and slightly cover the top.
4. Place the **second disc**, press flat. Soak with the milk-water mixture.
5. Pour another **~280 g of mousse** — again surrounding and slightly covering.
6. Place the **third disc**, press gently to align with the mousse top edge. Soak.
7. Pour the remaining mousse (~280 g) as the finishing layer — **fully encapsulating the top** so the upper sponge doesn't dry out.
8. **Chill:** minimum 4 hours, optimally 8 hours — until the mousse fully sets and the cake unmolds cleanly.

5. White-chocolate-and-butter ganache coating

This is the smooth white finish that wraps the cake before you carve the island and pour the ocean in Part 2.

Ingredients (for the full cake coating)

White chocolate glaze or coating chocolate	300 g (3 parts)
Unsalted butter (**at least 80% fat**, room temperature)	100 g (1 part)

> The ratio is always **3 parts chocolate : 1 part butter**.

Method

1. Melt the white chocolate (or glaze) over a water bath — easier to control than microwave. When about half is melted, remove from heat — residual warmth finishes it off. This prevents overheating.
2. Let cool slightly — no longer hot, just warm.
3. Add room-temperature butter. Stir to dissolve.
4. **Whip with a mixer for 10–15 minutes** — start low to combine, then high. The mass goes from runny to dense and spreadable.
5. Once it holds shape, the ganache is ready.

Storing ganache: keeps very well in a sealed container in the fridge. Bring to room temperature before re-use and re-whip lightly.

6. Apply the ganache + smooth with a hot spatula

1. Unmold the chilled mousse cake. Remove the ring and the acetate strip.
2. Apply a **thin first layer (1–2 mm)** all around. Chill in the fridge **30–40 minutes** until set.
3. Apply a **second layer (~3 mm)** — this is the finish thickness.

Smoothing with the hot spatula

- Fill a flat, elongated container with boiling water. Warm metal spatulas in it. (For a tall spatula — use a tall container.)
- Hold the heated spatula at a **45° angle to the cake** and drag along, smoothing as you go.
- Don't linger in one spot.
- If the spatula cools — reheat in the boiling water.
- See any flaws — fill with leftover ganache, smooth again.

> ⚠ For the Bounty cake **you don't need a perfectly smooth finish** — the surface will be carved and decorated into an island in Part 2. A clean «good enough» surface is the goal here.

Why white? This is a Bounty cake — the iconic candy bar wrapper is white-and-blue, the inside is coconut. Keeping the cake surface white reinforces the visual reference. If you want a dark-chocolate Bounty (more like the bar's chocolate exterior), use dark chocolate ganache — same 3:1 ratio with butter.

Part 2 — Decoration

1. Carving the island

Tools: hot dry knife, your hands.

Method. Heat a sharp knife in hot water, dry it completely (water on the blade will smear the ganache). Mark the island contours on top of the cake — this is the «geography of your island». Carve away the pieces that will become the ocean, in slow shallow passes. Don't try to nail the shape on the first try — you can build up the island height with the trimmed pieces, using leftover ganache as glue.

> «This is creative work — there are no exact formulas here.» — *Shkoda*

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2. Ganache coating before the pour

After carving, coat the entire cake — island, ocean bed, sides — with a thin layer of ganache. This seals the crumbs and locks the surface before the jelly hits it. **Don't skip this** — without sealing, the jelly soaks into the cake and the ocean turns muddy.

Cover everything, then chill until the ganache fully sets.

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3. Ocean shading with powder dyes

Tools: soft flat brush, blue powder food dye.

Once the ganache is set, brush blue powder food dye onto the ocean bed: heavier where the water should look deeper (typically right next to the island), lighter towards the «shore». This shading will show through the jelly and give a real illusion of depth.

For the shallows near the island — add a touch of sandy colour. To soften any powder dye — dilute with **potato starch**: same dye, lower intensity.

4. Sprite-jelly ocean

Ingredients

Cold water (barely warm — not hot!)	100 ml
Gelatin (200 bloom)	20 g
Sprite (or any clear soda)	500 ml
Royal-blue powder food dye	a drop, diluted separately

Method

1. Pour cold (barely warm!) water over the gelatin in a small bowl. Leave to bloom.
2. Dilute a drop of royal-blue powder dye in a separate small amount of Sprite. This lets you control colour intensity precisely before adding to the bulk.
3. Microwave the bloomed gelatin in pulses (don't overheat — max 60°C) until liquid.
4. Pour a small amount of Sprite into the warm gelatin to combine smoothly, then pour back into the rest of the Sprite. Stir. A little foam on top is fine.
5. **Pour in stages.** First — bit by bit at the seams between island and ocean, letting the edges grip (this seals possible gaps, like caulking).
6. Once the perimeter has set slightly (~10 min in the fridge), pour the rest of the jelly. Don't worry if your jelly stays liquid in the bowl meanwhile — gelatin sets at ~15°C, at room temperature you have time.
7. Chill in the **fridge** (not the freezer) for **3–5 hours** until fully set.

> 💡 **Bonus.** Leftover jelly can be poured into a ramekin, set, and eaten as a dessert.

5. Wrapping before velvet

Once the jelly is fully set, take the cake out of the fridge. Carefully remove the cake ring. Wrap the entire jellied surface tightly with cling film (so the chocolate velvet doesn't land on the jelly). Send back to the **freezer for 30 minutes** — a cold cake holds velvet better and forms the proper matte texture.

6. White chocolate velvet

Ingredients

White chocolate	60 g
Cocoa butter	40 g
Vegetable oil	1 teaspoon
Titanium dioxide	a pinch (for snow-white finish)

Method

1. Melt the white chocolate and cocoa butter **separately** over a water bath.
2. Combine them. Add the vegetable oil. For a brighter snow-white — add a pinch of titanium dioxide.
3. **Strain** the mixture through a fine sieve (non-negotiable — undissolved bits will clog the spray gun).
4. **Working temperature: 30–32°C.** Hotter — let cool. Cooler — warm gently.
5. Pour into the spray gun (a paper cup cut down to height makes a tidy reservoir inside the gun's cup).
6. Take the cake out of the freezer. Don't remove the cling film over the jelly yet — keep it as a shield.
7. Hold the gun **15–20 cm from the surface**. Spray in even light coats. Don't try to reach final coverage in one pass — build up layers.

No spray gun? Apply the velvet with a clean **foam sponge** (new dish-washing kind) using light dabbing motions. The texture will be very close to a sprayed velvet finish.

7. Airbrush island shading

Tools: airbrush, water-soluble sandy food dye (very light).

After the velvet — gently remove the cling film. Use the airbrush with a **very, very light sandy tone**:

- **Stronger on the island peak** — sun-touched look
- **Almost no colour right at the waterline** — natural light fade
- Along the very edge: optional faint sand colour to suggest a shoreline

> **No airbrush?** A soft brush plus dry powder food dyes give nearly the same shading — apply with feather-light strokes.

8. Microwave sponge cake (foliage)

This is the «secret weapon» — 2 minutes per batch, gives you tropical-foliage texture for the island.

Ingredients (per batch)

Egg	1
Sugar	12 g
Honey	30 g (1 tablespoon)
Flour	25 g
Baking powder	5 g
Green food coloring	as needed

Method

1. Whip the egg with sugar to a light foam.
2. Add honey. Whip a bit more.
3. Add flour and baking powder. Mix to a smooth, lump-free batter.
4. Add green food coloring (use 2 batches in 2 shades — darker and lighter — for natural foliage depth).
5. Pour into **paper cups** (must be paper — plastic won't work). Fill **1/3 to 1/2** only — it rises.
6. Microwave **50–55 seconds at 750–800 W**.
7. Once baked, turn out onto a wire rack to cool (5–10 minutes — cools quickly).
8. Peel off the paper. Tear into rough pieces — these are your «trees».

Apply with a little leftover ganache as glue — randomly around the island. Alternate two shades for depth.

> 🌿 «2-minute sponge cake» — that's what Shkoda calls it. Quick, forgiving.

9. Fondant Bounty lettering

Tools: parchment, soft pencil, rolling pin, sharp knife, fine brush, black gel food coloring, blue powder food dye.

Method

1. Find the Bounty logo (from the wrapper or online). Print it.
2. Trace the logo onto parchment paper with a **soft pencil**.
3. (Optional) Flip the parchment and trace again on the back — gives a mirror image to transfer cleanly.
4. Roll out plain covering fondant to **2–3 mm thickness**. Use regular fondant — we want the letters soft, not rock-hard.
5. Transfer the letters from parchment to fondant by pressing.
6. **Cut out each letter** as accurately as possible.
7. Leave to dry slightly — **a few hours**.
8. Once partially dry — **shade the letters from below** with light blue powder dye (more transparent first, then stronger). Powder can be diluted with **potato starch** to lower intensity.
9. With a fine brush and black gel food coloring, **outline the contours**.

10. Press the finished letters onto the side of the cake (the velvet side).

10. Tempering chocolate with Mycryo

For the chocolate coconuts (next page), the chocolate **must be tempered** — otherwise it won't release cleanly from the mold and won't have the proper snap and sheen.

Method

1. Melt the chocolate (microwave or water bath) to **40–45°C**.
2. Cool to **34–35°C** (dark chocolate). Stir to speed up cooling.
3. Add **Mycryo cocoa-butter powder** at **1% by mass** (e.g., for 100 g chocolate → 1 g Mycryo). Mix thoroughly.
4. Cool further to **31–32°C** — working temperature for dark chocolate.

For white chocolate, the working temperature is **29–30°C**.

No Mycryo? Classic seed-tempering on a marble slab works too. Mycryo is just the faster, beginner-friendly route.

11. Chocolate coconuts

Method

1. Prepare a half-sphere chocolate mold. Coat the top surface; dry well.
2. Pour tempered **dark chocolate** into the mold cavities. Tap to release air. Flip and let the excess drip out. Clean the rim. Freezer for a couple of minutes.
3. Once the dark shells have set, fill with tempered **white chocolate** (add titanium dioxide to brighten). Fill — **not all the way**.
4. Make a few spares — in case any nut doesn't come out perfectly.
5. Cover with cling film — don't stretch it, let it form a slightly «dusty» texture (this gives the coconut interior its «hairy» look).
6. Press small beads into the centre to shape the inner cavity. Set in the fridge.
7. Once set, take the coconuts out carefully. The beads aren't used in the final cake — they were just shaping tools.

Finishing the coconut shells

- Any chocolate excess on the rim — melt off with a hot metal spatula, or trim with a hot knife.
- To join two half-spheres into a whole coconut: heat a spatula over a water bath. Warm both rim edges briefly. Press the halves together — gently rub the seam smooth.
- **Combing the seams.** Use a sharp tool with stiff bristles (or a toothpick) to scratch along the joined lines — the seams disappear, replaced by a fibrous «coconut hair» texture.
- **Hot-tip dots.** Heat a fine metal tip and dab small dots on the surface — gives the characteristic «pitted» look of a real coconut.

12. Palm leaves from wafer paper

The green palm leaves nestled next to the coconuts are made from **wafer paper** — light, holds shape, doesn't soak.

Tools: wafer paper (rice or potato), scissors, airbrush **or** soft brush, dry powder food dyes (green shades).

Method

1. Cut palm leaf shapes from the wafer paper — narrow fronds radiating from a central spine. You can cut as a fan and then spread the fronds.
2. Tint with the **airbrush** or a **soft brush + dry powder dyes** (multiple shades of green for depth — main + darker on edges/spine).
3. Let stand a little, so the dye sets.
4. **Attach to the cake** on chocolate ganache — exactly like the coconuts. Drop of melted ganache → place the leaf → let it grip.

> 💡 Make the leaves a day ahead — they store well in a dry place and don't lose shape. Convenient to prep while the cake is setting.

Temperature chart

STEP	TEMPERATURE & TIME
Sponge bake (oven)	160°C × 15 min, then 180°C × 20 min
Microwave sponge foliage	750–800 W, 50–55 sec
Mousse chill	fridge, min 4 h, optimal 8 h (overnight)
Ganache layer chill (between passes)	fridge, 30–40 min
Gelatin warming (pulses)	max 60°C
Chocolate melt	40–45°C
Chocolate working temp — dark	31–32°C
Chocolate working temp — white	29–30°C
Cocoa-butter velvet working temp	30–32°C
Jelly setting on the cake	fridge, 3–5 h
Pre-velvet chill	freezer, 30 min
Storage of finished cake	fridge, 3–5 days

Common mistakes — and how to avoid them

1. **Mousse split.** If chocolate, gelatin and condensed milk aren't at similar warm temperatures when combined, the mass separates. Don't pour cold gelatin into warm chocolate or vice versa — sync temperatures first.
1. **Cream whipped too far.** «Soft peaks» — not «firm peaks». Over-whipped cream won't fold smoothly into the chocolate base and the mousse turns grainy.
1. **Wet knife on carving.** Water on the blade smears the ganache. Always dry the blade after heating.
1. **Skipping the ganache pre-coat before jelly.** The jelly soaks into the cake and the ocean looks muddy. Always seal first.
1. **Overheating the gelatin.** Above 60°C gelatin loses bloom strength and the jelly will be weaker. Pulse-heat in the microwave only.
1. **Pouring all the jelly at once.** Edges don't grip — the jelly slips between cake and side. Pour in stages: edges first to «caulk» the seams.
1. **Pouring jelly that's too hot.** Will melt your ganache shading. Let the jelly cool to lukewarm before pouring.
1. **Velvet sprayed too far / too close.** Too far — fine speckles. Too close — drips. 15–20 cm is the sweet spot.
1. **Velvet on a wet surface.** The jelly must be set hard AND wrapped in cling film. Velvet on wet jelly weeps.
1. **Untempered chocolate for coconuts.** Without tempering, coconuts come out streaky, won't release from the mold, and melt on touch. Mycryo is the shortcut — use it.
1. **Fondant lettering rolled too thin.** Letters tear on transfer. 2–3 mm minimum.
1. **Freezing the finished decorated cake.** The jelly weeps on thaw and the velvet may crack. Make within 24 h of serving, store in the fridge.

Storage

- **Finished decorated cake** — fridge, **3–5 days**, structurally fine. Jelly holds, velvet stays matte.
- **Bare assembled cake (before decoration)** — freezer, up to 1 month. Defrost in the fridge before decorating.
- **Leftover jelly** — fridge, up to 1 week (in a sealed ramekin).
- **Extra chocolate coconuts** — fridge, up to 2 weeks (in a sealed container).

About the masterclass

This recipe book accompanies the **Bounty Cake masterclass** from X-Planet — a 2-lesson, 70-minute video course covering the cake build (sponge, mousse, assembly) and the full decoration (island, ocean, velvet, foliage, lettering, coconuts, palm leaves).

For the videos, equipment notes and FAQ — see the masterclass page.

X-Planet — Russian & European pastry school by Tatiana Shkoda.

X-PLANET · MASTER CLASS

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Tatiana walks you through every step on camera — sponge, coconut filling, mirror jelly, and the signature chocolate coconut decoration. No fast-forwards.

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IN THIS VIDEO

sponge · coconut filling · mirror jelly · chocolate decoration