



Easy Delicious Chocolate Cake

Ingredients

6oz / 170g Self Raising Flour
5oz / 140g Castor Sugar
Pinch of Salt
3 heaped teaspoons of cocoa powder
3oz / 85g Soft Margarine
 $\frac{1}{4}$ pint Milk
2 Medium Eggs
1 generous tablespoon of Syrup
1 level teaspoon Bicarbonate of Soda
1 level teaspoon Baking Powder

Icing to fill and decorate:

6oz / 170g Icing Sugar
4oz / 115g Softened Butter
2oz / 57g Melted Dark Chocolate (80%+
cocoa content)

At a glance

Easy all in one recipe
Preparation time 15 Minutes
Baking time 1 Hour
Serves 8 to 10

You'll need

An electric mixer makes this
quick and easy
8" tin / 20cm tin



A decorative border of pink carnations is visible at the top of the page, framing the text.

Method

Grease and double line the tin with greaseproof paper

Preheat oven to 150°C

Place the ingredients in a mixing bowl and whisk slowly for a few seconds to combine the ingredients then mix for 3 minutes on full speed, scraping down the sides of the bowl once or twice in that time to ensure all ingredients are fully incorporated.

Place cake batter into the tin and bake for 45 minutes, to see if the cake is ready gently press the centre of the cake with your fingers and it should spring back, it may need up to 1 hour.

Allow to cool fully and remove from the tin. Split the cake horizontally and put half of the icing in the centre of the cake and the remainder on top, finish with chocolate curls or sprinkles

To Make the Icing:

Beat together the Icing sugar and butter until creamy and then beat in the melted chocolate until smooth, again an electric mixer makes this quicker!

This cake is beautifully light and airy so when you are decorating it make sure your icing is at room temperature so it doesn't pull all the cake crumb up.

It freezes brilliantly if you double wrap it and then decorate once defrosted.

It is also a really great base for a gateaux so handy to have in the freezer for an emergency dessert, instead of using the icing detailed here you could fill with fruit and cream and maybe a little liquor ! then decorate accordingly to make a decadent dessert.



**Aud's
Tips**