



EASY

Serves 8



Prep 30 mins



Cook 1 hr 30 mins

Ready in 2 hours, plus cooling
time

Ingredients

- 250g butter
 - 300g light muscovado sugar
 - 100g plain flour
 - 100g self-raising flour
 - 5 eggs
 - 300g dark chocolate
- FOR THE ICING**
- 200g dark chocolate
 - 200ml double cream

Advertisement



Dead good chocolate cake

1. Heat the oven to 160C/fan 140C/gas 3. Butter and line a 20cm cake tin. Using an electric whisk, beat together butter and light muscovado sugar in a large bowl until fluffy. Measure out plain flour and self-raising flour. Beat in 5 eggs one at a time, adding 1 or 2 tbsp flour if the mixture starts to split. Pour 300g melted and slightly cooled dark chocolate into the mixture, beating as you do so. Fold in the rest of the flour. Spoon into the tin and bake for 1 hour 30 minutes; the cake should be risen with a crust on top. Cool and then take out of the tin. Split the cake horizontally.
2. To make the icing, gently melt together dark chocolate with double cream. Cool until thickened slightly. Fill the cake with icing, then spread the rest over the outside.

Advertiser Links

Delicias al horno

Moldes de silicona y utensilios con los que decorar tartas y pasteles.
deliciasalorno.planetadeagostini.es

City Discovery

Book your tours now online with City Discovery Best Price Guarantee

www.City-Discovery.com

Ads by Google

Buy ingredients
With just one click, the
full list of recipe
ingredients will be put
into a basket at your
choice of provider.
Choose from:

Search to buy your ingredients
for this recipe at the best price