

Chocolate Cake.

Shared by Ellie from the MND Association Fundraising Team

Servings: 12 slices

Cook time: 25-30 minutes

Ingredients

For the chocolate cake

- 55g cocoa powder
- 7 tbsp hot water
- 275g caster sugar
- 100g unsalted butter
- 3 eggs
- 175g self-raising flour, sifted
- 1 tsp baking powder
- 45ml milk

For the icing

- 125g softerend unsalted butter
- 300g icing sugar
- 20g cocoa powder
- 4 tsp milk
- 120g milk chocolate

Recipe

1. Preheat oven to 160°C (fan) and grease two 8inch sandwich round tins and line with baking paper.
2. In a bowl, mix the cocoa powder with the hot water.
3. Add the butter to the cocoa powder mixture and mix together.
4. Add the sugar and mix for 3 minutes.
5. Add the flour, baking powder, eggs and milk and mix until combined.

(Turn over for the rest of the recipe)

6. Pour the mixture evenly into the tins and bake in the preheated oven for 25-30 minutes, or until a metal skewer/knife comes out clean when inserted.
7. Leave to cool in the tins for about 15 minutes before taking out and removing the baking paper. Leave to cool completely.
8. To make the icing, melt the chocolate in a bowl (either carefully in the microwave or over a saucepan of boiling water) and set to the side to cool.
9. Mix the softened butter with half of the icing sugar, the cocoa powder and milk. Mix until smooth.
10. Add the other half of the icing sugar and mix thoroughly.
11. Once the chocolate has cooled to just above room temperature, pour into the icing mix and stir well.
12. Spread half of the icing mixture on one side of one of the sponges.
13. Place the second sponge on top.
14. Spread the rest of the icing on the top of the cake and decorate to your desire.

Ellie's tips

- My favourite chocolate to use for this recipe is Cadburys.
- I love adding smarties or mini eggs to the top of the cake for a colourful and yummy decoration!