



CHOCOLATE CAKE

200G DARK CHOCOLATE [60%]
200G BUTTER/MARG
1 TABLESPOON COFFEE GRANULES DISSOLVED
IN 4OZ COLD WATER
85G SELF RAISING FLOUR
85G PLAIN FLOUR
QUARTER TEASPOON BICARB
200G MUSCOVADO SUGAR
200G CASTER SUGAR
25G COCOA POWDER
3 EGGS
75ML BUTTERMILK



MELT CHOCOLATE,BUTTER AND COFFEE.....IN
BOWL OVER HOT WATER
MIX DRY INGREDIENTS TOGETHER. THE FLOURS,SUGARS,BICARB AND COCOA.
MIX EGGS AND BUTTERMILK WELL
STIR EVERYTHING TOGETHER WELL BUT DO NOT BEAT
POUR INTO 1 OR TWO TINS THAT HAVE BEEN GREASED AND LINED WITH
GREASEPROOF PAPER
BAKE FOR 1HR 25MINS APPROX AT 140C/160F....FAN OVENS TAKE SHORTER
TIME. TO MAKE SURE IT IS BAKED THROUGH INSERT A SKEWER INTO CENTRE
AND IF IT COMES OUT DRY THE CAKE IS READY
LET COOL IN THE TIN FOR A SHORT WHILE THEN TURN OUT ONTO A WIRE
RACK
THE CAKE MAY DIP OR CRACK A LITTLE BUT THIS IS OK

FOR THE COVERING [GANACHE]

200G CHOCOLATE
284ML CREAM
2 TABLESPOONS CASTER SUGAR
BREAK THE CHOCOLATE INTO PIECES, HEAT THE CREAM AND SUGAR IN BOWL
OVER HOT WATER UNTIL SUGAR IS DISSOLVED, ADD THE CHOCOLATE AND
STIR UNTIL MELTED. IF IT IS TOO RUNNY TO SPREAD ON CAKE LET IT COOL,IT
WILL THICKEN,
CUT CAKE HORIZONTALLY AND SANDWICH WITH THE COVERING
[GANACHE],THEN COVER TOP AND SIDES WITH IT.
THIS CAKE WILL STAY FRESH FOR DAYS AND IS BEST EATEN AT ROOM TEM-
PERATURE

ENJOY!

CHOCOLATE FUDGE ICING

5OZ BUTTER/MARG
5OZ ICING SUGAR
4 TABLESPOONS COCOA POWDER
3 TABLESPOONS MILK
MELT BUTTER, ADD COCOA,MIX,ADD ICING SUGAR.MIX. IT WILL HAVE A THICK
CONSISTENCY, GRADUALLY ADD MILK TO MAKE A SMOOTH PASTE
THAT'S IT!!!