

Mary's Very Best Chocolate Cake

An all-in-one cake

Can be frozen un-iced and iced on the day of serving

Preparation time: 10 minutes

Cooking time: 30 minutes

Serves 12



Ingredients

2 oz (50g) 🌍 cocoa

6 tablespoons boiling water

3 eggs

4 fl oz (125 ml) milk

6 oz (175g) self-raising flour

1 rounded teaspoon 🌍 baking powder

4 oz (100g) soft butter

10 oz (300g) 🌍 castor sugar

5 oz (150g) good 🌍 chocolate broken into small pieces (for the icing and filling)

5 fl.oz double cream (for the icing and filling)

3 tablespoons apricot jam (for the icing and filling)

Method

Preheat the oven to 180C / 350F / gas mk 4

Grease two 8" sandwich tins and line the bases

Measure the cocoa into the bowl, add the boiling water and mix until smooth

Add the remaining ingredients and mix until combined -

this can be done in a mixer or by hand.

Divide the cake mixture between the prepared tins.

Bake in the pre-heated oven for about 25-30 minutes until well risen and shrinking

away from the sides of the tin.

Make the icing and filling

Measure the chocolate and cream together in a bowl and stand the bowl in a pan of simmering water and stir until just melted – do not get too hot.

Remove from the pan and allow this mixture to become cold and almost set.

Spread the tops of each cake with apricot jam

Fill the cakes with half of the icing, spread the remainder on the top.

Take a small palette knife and from the centre of the cake,

draw large "S" shapes to give a swirl effect.



Created by Mary Berry using Fairtrade ingredients.