



Let's get  
cooking  
www.letsgetcooking.org.uk



## Cracking Chocolate Cake

For the cake:

3 large eggs  
175g self-raising flour  
175g caster sugar  
175g softened butter  
1½ level tsp baking powder  
40g cocoa powder

For the chocolate icing:

150ml double cream  
150g plain chocolate, broken  
into pieces

2 x 17cm deep sandwich tins, greased and lined with non-stick baking paper

Preheat the oven to 180C, gas 4.

Beat together the eggs, flour, cocoa powder, caster sugar, butter and baking powder until smooth in a large mixing bowl.

Add a little milk or water if mixture is very thick.

Turn into the prepared tins, level the top and bake in the preheated oven for about 20-25 mins, or until shrinking away from the sides of the tin and springy to the touch.

Leave to cool in the tin, then turn on to a wire rack to become completely cold before icing.

To make the icing: measure the cream and chocolate into a bowl and carefully melt over a pan of hot water over a low heat, or gently in the microwave for 1 min (600w microwave). Stir until melted, then set aside to cool and to thicken up. Whisk, when cooled, to give a fluffier icing. Spread half over the bottom layer of the cake and the remainder over the top. Carefully sandwich cakes together.