

Fudgy Chocolate Cake



A decadent chocolate layer cake covered with rich, delicious chocolate icing – an all-time favourite that's moist to the very last crumb!

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Prep Time 35 mins Cook Time 20–25 mins

Ingredients

SERVES 8



- 190g/6oz white chocolate, for garnish
- 250g/8oz unsalted butter
- 1 cup plus 3 tbsp caster sugar
- 1½ cups plain flour
- ½ cup plus 3 tbsp unsweetened cocoa powder
- 1 tbsp baking powder
- 1 tsp salt
- 4 large eggs
- 250ml/8fl oz cream
- 315g/10½ oz plain chocolate

SERVING SUGGESTION

Who doesn't love cake and ice-cream? Serve this rich cake with your favourite ice-cream flavour.

Nutritional information per serving:
kilojoules 3129/calories 745, fat 48.4g
(sat fat 28.1g), carbs 76.5g

Easy Step-by-Step

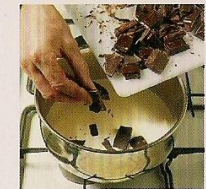
1 Finely grate the white chocolate using a vegetable peeler. Chill until needed. Preheat oven to 180°C/350°F.



2 Grease the base of two 20cm/8in round cake pans; line with baking paper. Combine butter, sugar, flour, cocoa, baking powder, salt and eggs in a large bowl. Using an electric mixer set on medium, beat until smooth. Continue beating until increased in volume, about 2 minutes longer. Divide batter between pans.

3 Bake cakes until a toothpick inserted in centres comes out clean, 20–25 minutes. Leave cakes in pans to cool for 1 minute, then turn onto a wire rack. Peel off lining paper; let cool.

4 Meanwhile, heat cream just to the boil. Break chocolate into pieces; add to cream and stir until melted. Let cool; chill for 30 minutes, then whisk until thickened to a spreadable consistency.



5 Use a third of chocolate icing to sandwich cakes. Spread the remainder over the whole cake. Sprinkle reserved grated white chocolate over.



Great Ideas

For a super-light cake, be sure to beat the cake mixture thoroughly to introduce plenty of air into it, encouraging the cake to rise.

