

Tasting, Sampling and Sharing with friends monica's chocolate cake



2 x 7 inch , sandwich tins - greased and lined with bakewell paper at the bottom
Set the oven to moderate temperature 180c or 160c fan oven

Ingredients – Cake

4 oz unsalted butter
4 oz granulated sugar
4 oz golden syrup
6 oz plain flour
2 tspn drinking chocolate
1 level tspn cocoa
1 large egg
½ tspn bicarbonate soda
¼ pint warm milk

Ingredients – Filling & Topping

2 oz plain cooking chocolate
1 tspn water
2 oz icing sugar
2 oz softened unsalted butter
Chocolate strands

Method 1 - Cake

In a large saucepan melt butter, sugar and syrup over a low heat. Sieve together the flour, drinking chocolate and cocoa in a bowl and add to the saucepan and beat well (off the heat) then beat in the egg.

Melt bicarbonate in the milk, add to the mixture, and stir slowly to mix then beat well. Pour into the sandwich tins and split evenly.

Bake in the oven for 20 minutes

Method 2 – Filling and Topping

Melt chocolate with water. Gently sieve the icing sugar with softened butter into a bowl then add the melted chocolate and beat together. Spread the chocolate mixture half over the bottom and remainder over the top layer.

Sandwich together and sprinkle top with chocolate strands to decorate.

Maureen MacDonald 22nd January 2014