



INDULGENT CHOCOLATE CAKE

For the cake:

400g plain flour

250g golden caster sugar

100g light muscovado sugar

50g best cocoa powder

2 tsp baking powder

1 tsp bicarbonate of soda

½ teaspoon salt

3 eggs

142ml (.small tub) sour cream

1tbsp vanilla extract

175g unsalted butter, melted and cooled

125ml corn oil

300ml chilled water

For the fudge icing:

175g dark chocolate min. 70% better 80% or 90% cocoa solids

250g unsalted butter softened

275g sifted icing sugar

2 teaspoons vanilla extract

PREHEAT OVEN TO 180C/160C fan/GAS MARK4

Butter and line 2 x20cm sandwich tins

Into your second largest bowl sieve flour, cocoa, bicarb, baking powder and salt. Mix in sugars. In another bowl or large measuring jug whisk together eggs, sour cream and vanilla until blended. Using your largest bowl and an electric mixer beat together the melted butter and corn oil until just blended, then beat in the water. Then add all dry ingredients and mix at a slow speed until blended, then add the egg mixture and mix again until blended. Pour into the prepared tins and bake for 50-55 minutes or until a cake tester comes out clean. Cool in the tins for 15 mins then turn out onto a rack to cool.

For the icing melt the chocolate in a microwave or in a bowl over a pan of simmering water, let it cool slightly. Beat the butter till soft and creamy, sieve in the icing sugar and beat until all light and fluffy, add vanilla and melted chocolate and mix till all glossy and smooth. Use about ¼ of the icing to sandwich the two cakes together, then ice the top and sides. Serves 10.