

Easter Baking: Chocolate Cake

For the Cake:

- 225 g Butter or Margarine (8oz)
- 225 g Caster Sugar (8 oz)
- 4 Eggs
- 175 g Self-Raising Flour (6 oz) Sieved
- 50 g Cocoa Powder (2 oz)

For the Chocolate Ganache:

- 100g Chocolate
- 100g Double cream
- Mini eggs / chicks / buttons to decorate



Method:

1. Pre-heat oven to 180°C/Gas Mark 4.
2. Grease and line two 20cm (8 inch) sandwich tins.
3. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and if the mixture starts to curdle, add a little flour.
4. Fold in the remaining flour and the cocoa powder with a metal spoon.
5. Divide the mixture between the two tins and bake for approx. 25 minutes until golden brown and firm to the touch. Remove from oven and leave to cool before turning out onto a cooling rack.
6. For the ganache, add the chocolate and cream into a glass bowl and melt in the microwave, stirring every 30 seconds until a smooth ganache is formed.
7. Top the cake with the ganache using a tablespoon and decorate as desired!