

Chocolate cake

Type of course: Desert

Serves: 8

Preparation time: 20 minutes

Total time: 50 minutes

Ingredients

- 200g self-raising flour
- 200g caster sugar
- 250g softened butter
- 50g cocoa powder
- 2 large eggs
- 150ml sour cream
- 2 tsp real vanilla extract
- 100g icing sugar
- 175g milk chocolate

Method

1. Take all of the ingredients out of the fridge and let them reach room temperature.
2. Pre-heat the oven to gas mark 4/180c and line two 8 inch cake tins with removable bases
3. Add 175g of butter and 200g of caster sugar to a large mixing bowl and cream together until light and fluffy.
4. Beat the two eggs together and put 200g of self-raising flour into a sieve.
5. Add a drop of the beaten eggs to the creamed mixture in the mixing bowl along with a sprinkle of flour and fold into the mixture. Repeat this step until you have no egg or flour left.
6. Sieve in the cocoa powder and fold into the mixture.
7. Add 150ml of sour cream and 2 tsp of real vanilla extract and mix well getting lots of air into the mixture. Use an electric whisk if needed.
8. Divide the mixture between the two cake tins.
9. Put the cake tins in the oven for around 35 minutes or until a cake tester, or a thin skewer, comes out clean. It is wise to check the cake after 25 minutes.
10. Remove the cakes from the oven and allow to cool for 5 minutes then remove from tins and place on a wire rack allowing to cool to room temperature.
11. Add icing sugar and the remaining butter to a mixing bowl and cream together until light and fluffy.
12. Add 175g of melted chocolate to the mixture and mix thoroughly.
13. Spread the butter icing on top of one of the cake and place the remaining cake on top.
14. Serve with vanilla ice cream and mint leaves for decoration.