



Ultimate Chocolate Cake



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 10 - 12

Ingredients

Cake

200 g unsalted butter
200 g caster sugar
4 large eggs
150 g self raising flour
50 g cocoa powder
1 tsp baking powder
50 g dark chocolate, melted

Ganache

400 ml double cream
150 g dark chocolate, roughly chopped
150 g milk chocolate, roughly chopped
30 g unsalted butter, roughly chopped
Chocolate flakes to finish

Method

Set the oven to [CircoTherm®](#), 180°C. Grease and line 2 x 8 inch round cake tins.

Place all the ingredients for the cake in a bowl, except for the chocolate and whisk for 2 minutes with an electric whisk or a stand mixer until light and fluffy. Add the chocolate and fold it through the mixture. Pour the mixture equally into the 2 prepared tins and bake for 30-35 minutes until the skewer inserted comes out clean.

Leave the cake aside to cool completely.

Make the ganache by heating the cream in a pan. Just before it comes to a boil take it off the heat. Put both the chocolates in a bowl and pour the hot cream on top. Leave it for a few seconds and then stir it well so that all the chocolate has melted. Now add the butter and mix until the butter has melted. Cover the ganache with cling film and leave it in the fridge to cool for 10-15 minutes.

Place one cake on a serving plate. Spread half the ganache on top and place the second layer of cake on top of the ganache. Use the rest of the ganache to cover the cake.

Finish with some chocolate flakes and serve.

Notes
