

Some simply lovely cake recipes!



#4 Special chocolate cake

Ingredients for the sponge:

175g (6oz) plain chocolate
175g (6oz) soft butter
175g (6oz) caster sugar
4 beaten egg yolks
4 egg whites
90g (3oz) ground almonds
90g (3oz) sifted plain flour

Ingredients for the chocolate fudge icing:

90g (3oz) sugar
45g (1½oz) butter or margarine
125g (4oz) plain chocolate
75ml (3fl oz) evaporated milk

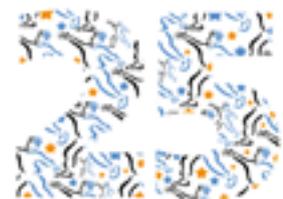
Method:

1. Preheat your oven at 180C/350F/Gas Mark 4.
2. Break the chocolate into a bowl. Stand it over a pan of simmering water until the chocolate melts. Stir well.
3. Cream the butter and sugar in a bowl until fluffy. Beat the egg yolks, bit by bit. Stir in the chocolate and almonds.
4. Whisk the egg whites in a big bowl until they form soft peaks. Do not go on beating them or they will collapse.
5. Gently fold some egg white, then some flour into the cake mixture. Carry on until you have used them both up. *Do not beat the mixture!*
6. Grease two 20cm (8inch) sandwich tins and spread the mixture into the tins. Bake for 20 minutes, until the cake centres feel springy.
7. Leave the cakes in the tins for a few minutes, then slip a knife round the sides and turn them onto a wire rack.
8. Now make the icing. Heat the evaporated milk and sugar in a pan. Stir and bring to the boil, then let the sauce simmer for 5 minutes.
9. Take the pan off the heat. Add the broken up chocolate and stir until it has melted. Do the same with the butter.
10. Pour the icing into a bowl. When cool, put it in the fridge. It thickens as it cools and becomes easier to spread.
11. When the cake and the icing are cool, spread half the icing on top of one cake. Put the other cake on top and spread the rest of the icing over it. You can then decorate the cake as you please!

(The Usborne First Cookbook
by Angela Wilkes and Stephen
Cartwright)

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