



Full recipe produces two 25cm (10") round cakes
half the recipe for two 20cm (8") round cakes.
Gloriously rich and sumptuously soft, this is an ideal
cake for stacking or shaping.

Vegetable margarine for greasing
400g Self-raising flour, plus extra for tins
370g Butter
370g Dark soft brown sugar
8 Large eggs
225ml Warm water
225g Dark chocolate
15g Salt

- 1) Preheat oven to 180° C (350°F)
- 2) Grease cake tins with vegetable margarine and sprinkle with flour.
- 3) Cream together the butter and sugar until light and fluffy. Separate the eggs and beat the yolks until light.
- 4) Melt the chocolate and add the water to the yolks – mix until combined.
- 5) Add the egg mixture to the sugar batter and stir thoroughly, then sift the dry ingredients and fold them through the egg and sugar mixture.

- 6) Whisk the egg whites until they are at the soft peak stage. Fold carefully into the mixture without over-working.
- 7) Pour the mixture into the prepared cake tin(s) and bake for approximately 30 minutes or until firm.
- 8) Leave in the tins for a few minutes before removing to cool on a wire rack.

Storing: Wrap the cake in foil or clingfilm (plastic wrap) and place in a tin or cake box. Store for up to 2 weeks.

Tip:
You could add orange oil and grated zest to give a delicious subtle orange flavour.

Tip:
Try filling this rich chocolate cake with ganache for a chocoholics dream.

Tip:
The better the chocolate, the better the cake. Use chocolate with over 70% cocoa.