



Vegetarian



Medium



30-45 minutes

Chocolate Fudge Cake

SERVES: 12

PREPARATION TIME: 15 minutes

COOKING TIME: 20-25 minutes

Ingredients

- 175g or 6 oz plain flour
- 100g or 4 oz caster sugar
- 50g or 2 oz cocoa powder
- 1 ½ tsp baking powder
- 1 ½ tsp bicarbonate of soda
- 2 tbsp black treacle
- 2 large eggs
- 150ml or ¼ pt milk
- 150ml or ¼ pt Filippo Berio Mild & Light Olive Oil

For the icing:

- 175g or 6oz plain chocolate
- 150ml or ¼ pt double cream

Method

1. Preheat the oven to 170C/Fan 150C/325F/Gas Mark 3. Oil and base line two 20cm/8in round sandwich tins. Sift the first five ingredients together. Add remaining ingredients and use an electric whisk to beat together for 1 minute.
2. Pour into the prepared tins; bake for 20-25 minutes or until springy to the touch. Cool for 10 minutes; remove from tins, transfer to wire rack and leave until cold.
3. In a small pan heat the chocolate and cream together, stirring until smooth. Cool then chill for 30 minutes. Sandwich the cakes together with a third of the icing; spread the remainder over the top and sides of the cake. Serve in wedges.