

Recipe: Chocolate Cake

Recipe supplied by Helen Thompson

Ingredients

- 170 g. unsalted butter
- 150 g. dark chocolate - for example « Lindt à Cuisiner 70% cocoa »
- 190 g. castor sugar
- 165 g. ground almonds
- 4 medium to large eggs
- 70 g. plain flour sieved
- 1 tablespoon water (or cold coffee)



Method

1. Melt the butter in a small to medium-sized stainless steel saucepan over a very low heat.
2. Turn off heat and add the chocolate in pieces to the butter, and allow it to melt.
3. Stir the mixture well, then add the sugar and stir until it starts to dissolve.
4. Beat the eggs one at a time, and stir into the chocolate mixture alternately with the ground almonds. The mixture may curdle a bit.
5. Fold in the flour carefully. Do not beat the mixture once the flour is added.
6. Finally add about a tablespoon of water (or cold coffee) and mix in carefully.
7. Pour the mixture (which is very liquidy) into a straight-sided 7 to 8 inch. cake tin lined with two thicknesses of greaseproof paper.
8. Bake in the centre of a preheated oven at 200°C to 210°C for 10 minutes. Reduce the heat to 190°C for the next ten minutes and to 180° C for a final 10 minutes. (about 30 minutes in all). Be careful not to overcook it as it will dry out or even burn on the sides. To test if it is cooked enough, press the top of the cake lightly in the centre, and it should be just firm.

The cake will rise in the oven, but will sink back down as it cools. Allow it to cool in the tin on a wire rack.

Cook's tips

- If you don't have 70% cocoa chocolate for the cake mixture, use 52% and you can add a little cocoa powder sieved with the flour.
- This cake is delicious as it is, but can be iced for special occasions ! Make sure it is completely cold before icing it. You can leave it in the fridge overnight.

Chocolate butter icing

Ingredients

- 75 g. unsalted butter
- 110 g. icing sugar
- 1.5 (one and a half) tablespoons of milk.
- 110 g. dark chocolate - Lindt à Cuisiner 70% cocoa (melted slowly in a bowl over hot water – Bain Marie).
- *A few walnut halves for decoration (optional)

Method

1. Cream the butter, add sieved icing sugar and beat until very smooth.
2. Add the milk and mix in well.
3. Add the chocolate (it should be melted but not hot) and mix in well. Beat until smooth and shiny.
4. Spread evenly over the cake and down the sides.
5. It can then be decorated with a few walnut halves.
6. Leave in the fridge to harden.

It's a good idea to keep the cake in the fridge, especially in hot weather, as the butter icing melts easily.