

Cucina's Extremely Naughty Fudge Cake

175g Self raising flour
2 Tbsp Cocoa Powder
1 Tsp Bicarbonate soda
150g Caster sugar
2 Eggs Beaten
150 ml (1/4 pint) Sunflower oil
150 ml (1/4 pint) Semi skimmed
ilk
2 Tbsp Golden syrup
1tsp pure vanilla extract
1 tbsp very strong coffee (or a
shot of espresso) - OPTIONAL

Frosting:
200g unsalted butter @ room
temperature
200g icing sugar
1tsp pure vanilla extract
200g melted chocolate (I use 100g
each of 60% and 70% cocoa solids)

Pre-heat the oven to 180°C/350F/Gas Mark 4. Grease and line two 18cm (7 inch) sandwich tins.

Sieve the flour, cocoa and bicarbonate of soda into a bowl. Add the sugar and mix well.

Make a well in the centre and add the syrup, eggs, oil, milk, vanilla and coffee (if using). Beat well with electric whisk until smooth.

Spoon the mixture into the two tins and bake for 25 - 30 minutes until risen and firm to the touch (check after 20). Remove from oven, leave to cool in tin for 10 minutes before turning out onto a cooling rack and allowing to cool completely before filling and icing.

To make your butter icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar. Then then add vanilla and finally melted chocolate.

Sandwich the two cakes together with the butter icing and cover the sides and the top of the cake with more butter icing.

Note :

This cake batter is very liquid, so don't panic, it's meant to be like that.

The frosting can be quite soft when it's just been made. I put it in a cool room, for about half an hour at least, to firm up. Then once it has a thicker consistency, I sandwiched the layers thickly with the frosting. If piping, again, allow it to cool and the butter to firm up, either before or after putting it into a piping bag.