

Cake Break

1 May 2009



Chocolate Cake
(Photo not as recipe)



Multiple Sclerosis Society

from the
Hairy Bikers

The Multiple Sclerosis Society of Great Britain and Northern Ireland is a charity registered in England and Wales (207495) and Scotland (SC016433).



Chocolate Cake

Ingredients

250g/9oz butter	1 tsp bicarbonate of soda
400g/ 14oz caster sugar	2 tsp baking powder
3 tbsp sun-flower oil	½ tsp salt
1 tsp vanilla extract	pinch cinnamon
3 eggs	85g/ 3oz cocoa powder
400g/ 14oz plain flour	220ml/ 8fl oz flat cola

For the decoration

150g/ 5oz strawberry jam	100g/ 3½oz milk chocolate, broken into pieces
150ml/ 5fl oz double cream, whipped until stiff peaks form when the whisk is removed	jellied sweets and chocolate buttons, to decorate

Method

1. Preheat the oven to 170°C/ 325°F/ Gas 3, butter the inside of a 10inch/ 25cm cake tin and line with greaseproof paper.
2. In a large bowl, cream the butter and sugar together until the mixture is pale and light.
3. In a separate bowl, stir the sunflower oil and vanilla extract into the beaten eggs.
4. Gradually beat the egg mixture into the butter and sugar mixture until all of the egg mixture has been incorporated and the mixture is well combined.
5. In a separate bowl, mix together the flour, bicarbonate of soda, baking powder, salt, cinnamon and cocoa powder until well combined.
6. Gradually fold the flour mixture to the cake batter mixture.
7. Add the flat cola to the cake batter and pour the cake batter into the greased, lined cake tin. Bake for 45-50 minutes, or until the cake has risen and a skewer comes out clean when inserted into the centre of the cake.
8. When the cake has cooled, cut the cake in half horizontally to create two thinner cakes. Spread the jam over one of the cakes, then spread the whipped cream over the jam layer. Place the second cake on top to create a sponge sandwich.
9. Over a simmering water place a glass bowl (not touching the bottom of the pan) add the chocolate to the bowl and allow to melt. Spread the melted chocolate over the top and sides of the cake. While the chocolate is still soft, place the jellied sweets and chocolate buttons all over the cake to decorate.