CHLOË BOWLER
complete wellbeing

INDULGENT CHOCOLATE CAKE

Ingredients:

1. 175g Self Raising Flour
2. 175g Caster Sugar
3. 175g Butter

For the Icing:

1. 175g Butter
2. 500g Icing Sugar
3. 50g Cocoa

4. 3 Eggs
5. 1 tsp Vanilla Extract
6. 50g Cocoa

4. 1 tsp Vanilla Extract
5. 100ml Milk

Method

1. Start by beating together the flour and butter.
2. Add the sugar and eggs and beat together.
3. Add the cocoa and vanilla extract and fold into two 8" cake tins.
4. Cook at 180°C for 25-30 minutes until cooked (check your finger tip springs back).
5. While the sponge is cooking, mix together 175g butter and 500g icing sugar, and whisk.
6. Slowly add the vanilla extract, 2 tbsp of cocoa, and 100ml milk.

7. Whisk until you achieve desired consistency.
8. Let the sponge cool, then add the icing to the middle and outing of the cake.
9. Decorate as required, and enjoy!

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