



Chocolate Fudge Cake

12 servings



Medium

up to 40 Min.



Ingredients:

For the Cake:

150 g Unsalted butter
150 g Light Muscovado Sugar
150 g Plain Flour
2 Dr. Oetker Fine Dark Cocoa Powder x 2 sachets (50g)
2 Dr. Oetker Baking Powder Sachets x 2 (2 tsp)
2.5 g Dr. Oetker Bicarbonate of Soda (½ tsp)
142 g Soured Cream
30 ml Golden Syrup (2 tbsp)
15 g Dr. Oetker Madagascar Vanilla Paste (1 tbsp)
Dr. Oetker Wafer Daisies
2 Medium Eggs

For the Filling:

100 g Unsalted butter Softened
200 g Icing Sugar
5 g Dr. Oetker Madagascar Vanilla Paste (1 tsp)
50 g Dr. Oetker 35% Milk Chocolate melted
50 g Dr. Oetker 72% Extra Dark Chocolate melted

For the Ganache:

150 ml Double Cream
75 g Dr. Oetker 35% Milk Chocolate
75 g Dr. Oetker 72% Extra Dark Chocolate

- 1 Chocolate Fudge Cake:**
Grease and line two 18cm sandwich tins. Heat the oven to gas mark 4/180°C. Cream the butter and sugar in a bowl, then sift in the dry ingredients.
- 2** Whisk together the eggs, soured cream, syrup and vanilla extract, then beat into the cake mix.
- 3** Divide between the tins and bake for 20-25 mins. Cool in the tins, then transfer to a cooling rack.
- 4** For the ganache, heat the double cream until hot, but not boiling; add the chocolate and leave to melt. Stir briefly until smooth and leave to cool.
- 5** Whisk all the buttercream ingredients together then use to sandwich the cakes. Cove the top and sides of cake with the ganache and decorate with Wafer Daisies.



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