



Extra Dark Chocolate Loaf

8 servings



Easy

up to 80 Min.



Ingredients:

For the Cake:

- 115 g Unsalted butter or Margarine (4 oz)
- 115 g Dark Brown Sugar (4 oz)
- 115 g Pitted Prunes (4 oz) chopped
- 30 g Treacle (2 tbsp)
- 150 ml Milk (¼ pt) semi skimmed
- 150 g Plain Flour (5 oz)
- 25 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet/25g or 1 oz)
- 1 Dr. Oetker Bicarbonate of Soda Sachet (1 tsp)
- 100 g Dr. Oetker Extra Dark 70% Chocolate Chunks
- 1 Medium Egg

For the Decoration:

- 25 g Dr. Oetker 72% Extra Dark Chocolate (1 oz)

1 Extra Dark Chocolate Loaf:

Preheat the oven to 170°C (150°C Fan, Gas Mark 3). Grease and line a 900g (2 lb) loaf tin. Put the butter in a saucepan with the sugar, prunes and treacle and place over a very low heat, stirring occasionally, until melted together. Remove from the heat and stir in the milk. Leave to cool for 10 minutes.

2 Sift the flour, Cocoa Powder and Bicarbonate of Soda into a bowl and make a well in the centre. Add the egg and Chocolate Chunks. Gradually pour in the melted mixture, carefully mixing together to make a smooth, thick batter.

3 Bake in the oven for about 50 minutes until risen and firm to the touch, and a skewer inserted into the centre comes out clean. Cool for 10 minutes then turn on to a wire rack to cool completely – the loaf will sink to a flattish top as it cools. Wrap and store for at least 24 hours before serving to allow the flavour and texture to develop.

4 To decorate, break the Dark Chocolate into pieces and place in a small heatproof bowl over a saucepan of barely simmering water until melted. Remove from the water and scrape into a piping bag fitted with a fine plain nozzle. Pipe zig-zag stripes on top of the cake. Leave for a few minutes to set before slicing to serve.



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