



Ultimate Chocolate Fudge Layer Cake

12 servings



Easy

● up to 80 Min.



Ingredients:

For the Cake:

100 g Dr. Oetker Dark Chocolate (7oz)
100 g Dr. Oetker 35% Milk Chocolate (7oz)
250 g Plain Flour (9 oz)
275 g Caster Sugar (9 ½ oz)
300 ml Buttermilk (½ pt)
125 g Unsalted Butter (4 ½ oz) softened
2 Dr. Oetker Bicarbonate of Soda Sachets x 2 (2 tsp)
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
3 Medium Eggs (beaten)

For the Decoration:

100 g Dr. Oetker Dark Chocolate (7oz)
300 g Dr. Oetker 35% Milk Chocolate (21oz)
450 ml Double Cream (¾ pt) at room temperature

- 1 Ultimate Chocolate Fudge Layer Cake:**
Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Grease and line the bottom of 3 x 20cm (8 inch) Victoria sandwich tins.
- 2** Break the Dark and Milk chocolate into pieces and place in a large heatproof bowl. Put the bowl over a saucepan of barely simmering water and leave to melt. Remove the bowl from the pan of water and leave aside for 10 minutes to cool.
- 3** Meanwhile, put all the other ingredients, except the decoration ingredients, in a large bowl and mix well together until well combined. Beat in the melted chocolate.
- 4** Divide the mixture between the prepared tins and smooth the tops. Put the tins on baking trays and bake in the oven for 25-30 minutes until risen and firm to the touch. Cool for 10 minutes before removing from the tins and transferring to a wire rack to cool completely.
- 5** To decorate, break the Dark and Milk Chocolate into a large heatproof bowl and melt as above. Remove the bowl from the pan of water and leave to cool for about 20 minutes until slightly warm.



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- 6 Whilst whisking the chocolate, gradually pour in the cream, whisking until thick and glossy. Leave to cool and firm up a little, but do not place in the fridge.

- 7 Place the cakes on a serving plate and sandwich the 3 sponges together using 2/3 of the chocolate cream. Spread the remaining cream on top and leave in a cool place for several minutes to firm before serving. For a firm finish, chill the cake for 30 minutes before serving.

Tip from the Test Kitchen

- Once chilled, the chocolate cream will set firm. Prolonged chilling of this cake will dry out the texture of the cake. If the room temperature is warm when you are assembling the cake, you may find it easier to chill each layer of iced cake for a few minutes before you stack it.

