



# Wicked Chocolate Fudge Cake

10 - 12 servings

   Medium

 up to 40 Min.



## Ingredients:

### For the Cake:

175 g Self-Raising Flour (6 oz)  
1 Dr. Oetker Fine Dark Cocoa Powder x 25g (2 tbsp)  
1 Dr. Oetker Bicarbonate of Soda Sachet  
150 g Caster Sugar (5 oz)  
30 ml Golden Syrup (2 tbsp)  
150 ml Sunflower Oil  
150 ml Milk (¼ pint)  
2 Medium Eggs , Medium Beaten

### To Make Your Own Icing:

75 g Unsalted Butter (3 oz)  
175 g Icing Sugar (6 oz)  
2 Dr. Oetker Fine Dark Cocoa Powder x 45g (3 tbsp)  
about 30 ml Milk or warm water (2 tbsp)

- 1 Wicked Chocolate Fudge Cake:**  
Pre-heat oven to 180°C/350°F/Gas Mark 4. Grease and line two 18cm (7 inch) sandwich tins.
- 2** Sieve the flour, Cocoa Powder and Bicarbonate of Soda into a bowl.
- 3** Add the sugar and mix well. Make a well in the centre and add the syrup, eggs, oil and milk. Beat well until smooth.
- 4** Spoon the mixture into the two tins and bake for 25 - 30 minutes until risen and firm to the touch. Remove from oven, leave to cool before turning out onto a cooling rack.
- 5** Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable. Sift and beat the Fine Dark Cocoa Powder in to the icing.
- 6** Sandwich the two cakes together with butter cream icing. To make the icing place the butter in a bowl and beat until soft.
- 7** Cover the sides and the top of the cake with more butter icing and use a palette knife to create swirls on top of the cake and to decorate.



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