

# Delicious Death Chocolate Cake

A RECIPE BY JANE ASHER

**MAKES:** 12-16 SLICES

## INGREDIENTS:

**FOR THE SPONGE:** 175g dark chocolate chips, 100g butter, 100g caster sugar, 5 large eggs, ½ tsp vanilla extract, 100g ground almonds, ½ tsp baking powder

**FOR THE FILLING:** 150ml rum, brandy or orange juice, 150g raisins, 55g dark brown sugar, 6-8 glacé cherries, 4-6 pieces crystallised ginger, 1 tsp lemon juice

**FOR THE ICING:** 175g dark chocolate chips, 150ml double cream, 2 tsp apricot jam, 10g edible flowers (optional), gold leaf (optional)

## EQUIPMENT:

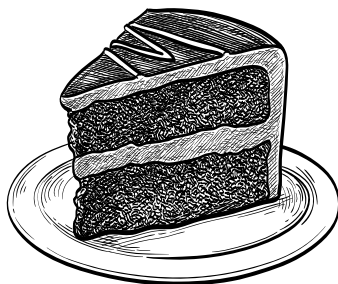
Round cake tin (8" or 20cm), baking parchment, saucepan, spatula or wooden spoon, heatproof bowl, large mixing bowl, whisk (electric preferable), cooling rack, palette knife (optional), serrated knife, piping bag and star nozzle (optional)

## METHOD:

Preheat the oven to 135° fan/gas 2. Grease and line the cake tin with baking parchment. Combine all the ingredients in a saucepan, and stir over heat until the mixture is bubbling. Allow to simmer gently, while stirring, for 2 minutes, or until the mixture thickens. Leave to cool.

In a small heatproof bowl, melt the chocolate over simmering water or in a microwave, being careful not to let it overheat. Set aside to cool for a few minutes.

Cream the butter and sugar in a large bowl until pale and fluffy. Separate the eggs, setting aside



the whites. Add 4 of the yolks, one by one, to the butter/sugar mix, beating well in between. Fold the melted chocolate then stir in vanilla extract. In a separate bowl mix together the almonds and baking powder then stir into the cake mix.

Whisk the egg whites until peaks form, then fold gently into the cake mix. Spoon the mix into the cake tin and bake for 55-65 minutes (or until firm and well risen). Allow the cake to cool in the tin for 10 minutes before turning it onto a rack to cool completely.

Using a serrated knife slice the cake in half horizontally. Spread the cooled filling onto one half, and sandwich them back together.

Put the chocolate and cream into a heatproof bowl and melt them together over simmering water or in a microwave. Spread warmed apricot jam all over the cake and place on a rack.

Keeping back a couple of tablespoons, pour the icing over the cake covering the top and sides. Scoop any remainder from the tray and add back into the kept back icing. Transfer the cake to a cake board or serving plate.

Once the reserved icing is firm enough to pipe, place it in a piping bag with a star nozzle and pipe a scrolling line around the top and bottom edges of the cake and leave to set.

Scatter crushed flower petals over the top. Use a cocktail stick to pull off small flakes of gold leaf and add them gently too. **SERVE!**