



RECIPE OF THE MONTH



Gooley Chocolate Cake

The ultimate cake for all the chocolate lovers out there! A rich moist chocolate cake, filled with lashings of chocolate ganache and decorated with real chocolate gravel.

Ingredients:

- 200g dark chocolate chopped into pieces
- 200g butter
- 85g self raising flour
- 85g plain flour
- 200g light muscovado sugar
- 200g golden caster sugar
- 25g cocoa powder
- 1/4 tsp bicarbonate of soda
- 3 medium eggs
- 75ml buttermilk
- grated curls or chocolate gravel to decorate

For the Ganache:

- 200g dark chocolate chopped
- 300ml double cream
- 2 tbsp golden caster sugar

Method

- Heat oven to 160°C / gas 3. Grease a 20cm round tin and line with baking paper.
- Place the dark chocolate in a medium saucepan with the butter. Warm over a low heat until melted.
- Combine the self raising flour, plain flour, light muscovado sugar, golden caster sugar, bicarbonate of soda & cocoa powder in a bowl.
- Beat the eggs and buttermilk together and pour along with the melted chocolate into the flour mixture. Blend until smooth and quite fluid.
- Pour the mixture into the baking tin and bake for 1.5 hours or until a skewer comes away clean after piercing the centre of the cake. Leave to cool in the tin before turning out onto a wire cooling rack.
- Cut the cake horizontally into 3 layers.
- To make the ganache, place the dark chocolate in a bowl. Pour the cream into a saucepan and add the caster sugar, heating until it is just about to boil. Take off the heat and pour over the chocolate. Keep stirring until the chocolate has melted and the mixture is smooth. Cool until it is still pourable.
- Sandwich the sponge layers with the ganache and pour the rest over the cake, allowing it to flow over the sides. Cover any gaps with a palette knife.
- Decorate with chocolate curls or chocolate gravel.