

## Easy Chocolate Fudge Cake

**Servings:** 8

**Prep Time:** 25min

**Cook Time:** 30min



### Ingredients

- 175g self-raising flour
- 2 tbsp cocoa powder
- 1 tsp bicarbonate of soda
- 150g caster sugar
- 2 tbsp golden syrup
- 2 large eggs, lightly beaten
- 150ml sunflower oil, plus extra to grease
- 150ml semi-skimmed milk

#### For the icing

- 100g unsalted butter
- 225g icing sugar
- 40g cocoa powder
- 2 ½ tbsp milk (a little more if needed)

### Directions

1. Heat oven to 180C/160C fan/gas 4. Grease and line the base of two 18cm sandwich tins.
2. Sieve 175g self-raising flour, 2 tbsp cocoa powder and 1 tsp bicarbonate of soda into a bowl. Add 150g caster sugar and mix well.
3. Make a well in the centre and add 2 tbsp golden syrup, 2 lightly beaten large eggs, 150ml sunflower oil and 150ml semi-skimmed milk. Beat well with an electric whisk until smooth.
4. Pour the mixture into the two tins and bake for 25-30 mins until risen and firm to the touch. Remove from oven, leave to cool for 10 mins before turning out onto a cooling rack.
5. To make your butter icing, place 100g unsalted butter in a bowl and beat until soft.
6. Gradually sieve and beat in 225g icing sugar and 40g cocoa powder then add enough milk to make the icing fluffy and spreadable – around 2 ½ tbsp.
7. Sandwich the two cakes together with the butter icing and cover the sides and the top of the cake with more butter icing.