

Easy Chocolate Cake

Servings: 10-12

Prep Time: 35min

Cook Time: 20min



Ingredients

For the cake

- 200g golden caster sugar
- 200g unsalted butter, softened plus extra for the tins
- 4 eggs
- 200g self-raising flour
- 2 tbsp cocoa powder
- 1 tsp baking powder
- ½ tsp vanilla extract
- 2 tbsp milk

For the buttercream

- 100g milk chocolate
- , chopped
- 200g butter, softened
- 400g icing sugar
- 5 tbsp cocoa powder
- 2 tbsp milk

Directions

1. Heat oven to 190C/170C fan/gas 5. Butter the base and sides of two 20cm round sandwich tins and line the bases with baking parchment.
2. In a large bowl, beat together 200g golden caster sugar, 200g softened unsalted butter, 4 eggs, 200g self-raising flour, 2 tbsp cocoa powder, 1 tsp baking powder, ½ tsp vanilla extract, 2 tbsp milk and a pinch of salt until pale.
3. Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean. Leave to cool in the tin for 10 mins, then turn out onto a wire rack to cool completely.
4. For the buttercream, put 100g chopped milk chocolate in a heatproof bowl and melt in the microwave, stirring every 30 secs. Leave the melted chocolate to cool for 5 mins.
5. Mash 200g softened butter and 400g icing sugar together with a fork, then switch to a wooden spoon or electric beaters, if you have them.

6. Sift in 5 tbsp cocoa powder with a pinch of salt and pour in the melted chocolate and 2 tbsp milk. Mix again until smooth.
7. On a cake stand or large plate, sandwich the cakes together with half of the buttercream, then spread the rest on top.