

Courtesy of The Red Cross – Please Donate



Decadent Chocolate Cake

125g butter, softened
3 eggs
2 cups each: sugar, sifted flour
¾ cup sifted cocoa
2 teaspoons each: baking soda, vanilla essence
1 cup each: lite sour cream, strong black coffee
½ teaspoon salt

1. Preheat the oven to 170°C. Line a 20-22cm round baking tin with baking paper.
2. Place all the cake ingredients into a large bowl in the order listed. Mix with an electric beater until combined.
3. Pour into the prepared tin and bake for about 60-75 minutes or until springy to the touch.
4. Cool the cake in the baking tin. Remove and set aside.

Chocolate Housse Filling

¼ cup cream
100g dark chocolate, chopped
½ cup extra cream, whipped

1. Place the cream and chocolate in a saucepan. Melt over a low heat. Stir until smooth. Cool. Fold in the whipped cream. Cover and chill for about 30 minutes.
2. Use a sharp knife to cut the cake in half horizontally. Place the bottom half on the serving dish. Spread over the filling and place the other half of the cake on top. Pour over the ganache (see below).

Chocolate Ganache

½ cup cream
200g dark chocolate, chopped
(Double these ingredients for piping)

1. Place the cream in a small saucepan and slowly bring to the boil. Remove from the heat and cool slightly.
2. Add the chocolate and stir until melted and smooth. Leave until cool and thick, about 20 minutes. Spread over the cake.
3. Place the remainder of the ganache in the fridge until it has reached a consistency that can be piped, approximately 1-2 hours, then use to decorate the top of the cake.



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