

DEVIL'S FOOD CAKE

Preparation time: 15 minutes
Cooking time: 30–35 minutes
Use: 2 x 20cm (8in) sandwich tins with deep sides
Makes: 10–12 large slices

- 350g (12 oz) plain flour
- ½ teaspoon baking powder
- 2 teaspoons bicarbonate of soda
- large pinch of salt
- 110g (4oz) cocoa powder
- 425g (15fl oz) cold water
- 225g (8oz) margarine or shortening
- 600g (20oz) caster sugar
- 4 large eggs
- 180g (7oz) apricot jam
- Caramel or Fudge Sauce, see page 61

Preheat the oven to 180°C/350°F/gas mark 4.

Sift the flour with the baking powder, bicarbonate of soda and salt. Blend the cocoa with the water and set aside. Soften the margarine or shortening with a wooden spoon and add the sugar. Cream until light and very soft.

Whisk the eggs until frothy, add to the creamed mixture a little at a time and beat well. Stir in the flour alternately with the cocoa and water. Divide the mixture between the two tins and bake for 30–35 minutes or until a skewer inserted into the centre comes out clean. Leave to cool for a few minutes in the tin, then turn out on to a wire rack. Leave to cool completely before filling with apricot jam or a filling of your choice. Pour Caramel Sauce over the top and down the sides of the cake.



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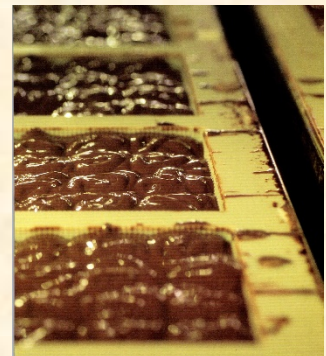
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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