

INMATES' CHOCOLATE CAKE

Preparation time: 20 minutes
Cooking time: 40 minutes
Use: 2 x 20cm (8in) cake tins with deep sides
Serves: 15-20

CAKE

- 500g (18oz) plain flour
- 500g (18oz) sugar
- 1 teaspoon bicarbonate of soda
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 150g (5oz) cocoa powder
- 150 ml (1/4 pint) buttermilk
- 150ml (1/4 pint) vegetable oil
- 4 large eggs
- 1 teaspoon vanilla extract
- 200ml (7fl oz) water

FILLING

- 340g (11 1/2 oz) apricot jam
- chocolate glaze (see page 180) or
- chocolate fudge sauce (see page 61)

Preheat the oven to 180°C/350°F/gas mark 4. Butter and flour the baking tins.

Sift all the dry ingredients into a large mixing bowl. Add the remaining ingredients and whisk using a mixer or with a strong arm for about 3 minutes. Bake for 35-40 minutes. Leave to cool on a wire rack. Once cooled, sandwich together with apricot jam and pour over the chocolate glaze.



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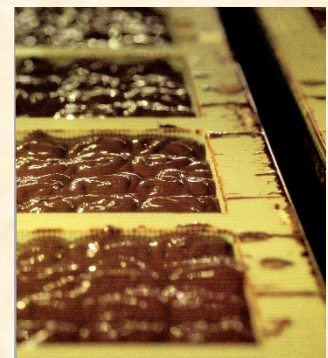
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share growing recipe database

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