

## Chocolate Cake

*I have brought the temperature down on this recipe as the top was burning before the cake was done so it should be ok however depending on your oven the cake may take a little longer to cook. If you think the top is browning too quickly before the cake is set then place some al-foil over the top to stop it burning while the cake keeps cooking. The inside of this cake is very moist and fudgey so avoid the temptation to over cook as it will result in a dry cake. Trust the process, let the cake cool for at least 2 hours and your cake should be set perfectly*

### *Cake*

200g salted butter, chopped into pieces  
200g dark chocolate, chopped into pieces  
6 eggs  
300g caster sugar  
50g self raising flour  
50g plain flour

### *Ganache*

1/2 block of chocolate  
1/3 cup pouring cream

### *To serve*

1/3 cup pouring cream  
2 Tbs caster sugar  
Raspberries (*optional*)

Preheat oven to 160 degrees and line a 22inch springform cake tin with baking paper.

While the oven is warming up place a saucepan half filled with water on the stove. Place a bowl that will fit snugly into the saucepan on top (but not so much that it touches the water). Turn the stove on and begin to bring the water to a simmer. Place the butter and the chocolate in the bowl and melt together slowly. Be careful as water or steam making contact with the chocolate will cause it to seize.

In a bowl beat together eggs and caster sugar until light and airy. Then pour in your melted chocolate mixture and beat slowly until combined.

Fold in both flours with a spatula until just combined, making sure you keep lots of air into the mix. Pour into your lined tin and cook for 1 hour and 15 minutes.

Your cake is ready when a skewer comes out 90% clean with a little fudge mixture still in the middle. If it is too wet still give it an extra 15minutes but no longer. The top should have puffed up and may have cracked. The top will deflate a little once the cake begins to cool but dont be disappointed it is all part of the look. Let cool completely in the tin before removing the expandable sides and releasing the cake. Let cake rest for 2 hours.

*To serve*

Melt the chocolate and cream together stirring gently to create a luscious ganache, add more chocolate if you want it a little glossier and thicker or more cream if you need to thin it out.

Whisk together by hand or in a kitchen aid the cream and caster sugar until you have a fluffy whipped cream.

Serve each slice with a scoop of cream, a generous drizzle of ganache and some fresh raspberries.