

Divine Rich Chocolate Cake

A big thank you to Rachel Allen for providing us with this recipe for a delicious cake.

"This is the kind of chocolate cake that is perfect with a great cup of coffee or an espresso at the end of a meal. It is very easy to make and it keeps really well for days and daysAs it is so rich this size cake would feed up to 8 people. If you prefer, you can dust the top of the cake with cocoa powder, or icing sugar, instead of the chocolate glaze. This also works very well using ground almonds instead of the flour for a non-wheat version; using ground almonds gives the cake a slightly more dense (in a nice way) texture."

1 dsp melted butter, for greasing the tin
150g / 5oz dark chocolate, chopped
125g / 4 ½oz butter
150g / 5oz caster sugar
3 eggs, whisked to break up
50g / 2oz plain flour (or ground almonds)

For the Chocolate Glaze:

110g / 4oz dark chocolate, chopped
2 tbs milk
50g / 2oz butter



1. Preheat the oven to 160°C. Butter the sides of a 20cm cake tin (or spring form tin) and line the bottom with greaseproof paper.
2. Place the chocolate, butter, and sugar in a bowl sitting over a saucepan of simmering water, and melt. Stir until smooth, then beat in the eggs, and fold in the sifted flour (or ground almonds).
3. Pour the mixture into the cake tin and bake for 40-50 minutes until the centre is just set; allow to cool in the tin.
4. To make the chocolate glaze; Melt all the ingredients together and stir until smooth, allow to cool a little until it has thickened slightly (about 10 minutes) but do not place in the fridge as it will lose its glossy sheen. Take the cooled cake out of the tin and place on a plate or cake stand, and pour the glaze over the top, letting it drizzle down the sides.

Recipe By RACHEL ALLEN.