

CHOCOLATE HEART CAKE

A no bake, 3 ingredient easy hack that will surely impress your loved one this Valentine's day.

EASY | 15 MINS | 25 MINS | 4 SERVES

Ingredients

- 1 Community Co Chocolate Mud Cake
- 300ml Double Cream
- 2 Punnet Strawberries, washed and hulled

Instructions

1. Place one punnet of the strawberries in a liquidizer or food processor and blend until you have a smooth puree.
2. Pour the puree into a small saucepan and over a medium heat bring to a boil. Lower to a simmer, then reduce until thick, stirring constantly (approximately 7-8 minutes). It should cook down to roughly 2 tbsp of puree. Set aside to cool.
3. In a large bowl, whisk the cream until soft peaks. Fold in the puree until you have an even pink colour. Set aside until ready to use.
4. Place your mud cake on a chopping board, using a serrated knife make 2 cuts that create a point, leaving you with 2 small semi-circles.
5. Having the point, pointing towards you, position the 2 semi circles on the rounded top of the cake (use a little strawberry cream to hold them into place).
6. Using a spatula, frost the top of the cake with the rest of the cream and decorate with more fresh strawberries on top.