

DECADENT CHOC LAYER CAKE

This yummy layered chocolate cake is creamy, chocolatey and have you coming back for seconds.

NORMAL	20 MINS	50 MINS	8

Ingredients

Cake Ingredients

- 200g unsalted butter, chopped into cubes
- 180g Cadbury Baking Dark Chocolate, roughly chopped
- 1 cup cocoa powder, sifted
- 1/2 cup buttermilk
- 1 1/2 tsp vanilla extract
- 4 eggs
- 2 cups plain flour, sifted
- 3 tsp baking powder
- 2 cups caster sugar
- 130g walnuts
- fresh berries to decorate

Icing Ingredients

- 250g unsalted butter, softened
- 1/2 cup cocoa powder
- 2 cups soft icing mixture
- 1/3 cup milk

Instructions

1. Preheat oven to 160°C (140°C fan-forced) and line 2 x 20cm-round cake tins with non-stick baking paper.
2. Melt the butter and dark chocolate in a saucepan over medium heat. Allow this to cool to room temperature before adding the cocoa, buttermilk, vanilla and eggs and whisk to combine.
3. Place the flour, baking powder and sugar in a seperate bowl. Add the wet mixture in gradually and whisk until smooth, then whisk on high for 3 minutes or until fluffy. Gently fold through walnuts.
4. Divide this mixture between cake tins and bake for 45-50 min or until a skewer inserted into the center comes out clean. Allow the cakes to cool for 10 min before removing from tins and place on a wire rack to cool completely.
5. For Frosting: Using an electric mixer, place the butter in a bowl and mix for 3 min or until pale and creamy. Add the soft icing mixture, cocoa and milk. Mix for a further 5 min, until mixture is fluffy and smooth.
6. To Assemble: Using a long bread knife, trim the tops of the cakes (if needed) so they are flat. Place one cake layer on a plate and spread with half of the frosting. Place the second layer and top with the remaining frosting. Decorate with fresh berries and enjoy!