

Best Ever Chocolate cake with Raspberries

Ingredients for cake:

225g dark chocolate
100g ground almonds
250g plain flour
1 ½ teaspoons bicarbonate of soda
340g butter, softened
470g muscovado sugar
4 eggs
1 teaspoon vanilla extract
300ml boiling water

Icing:

225ml double cream
225g dark chocolate

Method for cake:

Preheat oven to 190°C. Grease and line 2 x 23cm cake tins. Melt the chocolate in a bowl over water, then set aside to cool slightly.

Sift together the almonds, flour and bicarb. Cream the butter and sugar very well. Add the eggs one at a time and beat well after each addition. Add the vanilla and mix well.

Slowly pour in the chocolate and gently fold in. Slowly whisk in the flour mix alternating with the boiling water and mix until smooth. Pour into the prepared tins and bake for 50 minutes. Cool completely on a wire rack before turning out.

For the icing:

Heat the cream until boiling, remove from the heat and stir in the chocolate until melted. When tepid, use to spread over the sides, middle and top of the cake. Decorate beautifully with fresh raspberries.

Enjoy!