Bake Sale Chocolate Cake

Moist and fudgy, this easy chocolate cake keeps well for 4-5 days. Make it for your next HoverAid Bake Sale!

1. Preheat the oven to 180C/350F/Gas 4. Grease and line two 20cm/8in sandwich tins.
2. For the cake, place all of the cake ingredients, except the boiling water, into a large mixing bowl. Using a wooden spoon, or electric whisk, beat the mixture until smooth and well combined.
3. Add the boiling water to the mixture, a little at a time, until smooth. (The cake mixture will now be very liquid.)
4. Divide the cake batter between the sandwich tins and bake in the oven for 25-35 minutes, or until the top is firm to the touch and a skewer inserted into the centre of the cake comes out clean.
5. Remove the cakes from the oven and allow to cool completely, still in their tins, before icing.
6. For the chocolate icing, heat the chocolate and cream in a saucepan over a low heat until the chocolate melts. Remove the pan from the heat and whisk the mixture until smooth, glossy and thickened. Set aside to cool for 1-2 hours, or until thick enough to spread over the cake.
7. To assemble the cake, run a round-bladed knife around the inside of the cake tins to loosen the cakes. Carefully remove the cakes from the tins.
8. Spread a little chocolate icing over the top of one of the chocolate cakes, then carefully top with the other cake.
9. Transfer the cake to a serving plate and ice the cake all over with the chocolate icing, using a palette knife.

Ingredients

Cuts into 14 pieces

FOR THE CAKE
225g/8oz plain flour
350g/12½ oz caster sugar
85g/3oz cocoa powder
1 ½ tsp baking powder
1 ½ tsp bicarbonate of soda
2 free-range eggs
250ml/9fl oz milk
125ml/4½fl oz vegetable oil
2 tsp vanilla extract
250ml/9fl oz boiling water

FOR THE CHOCOLATE ICING
200g/7oz plain chocolate
220ml/7fl oz double cream