Chocolate Cake

Ingredients

For the cake

- 200g sugar
- 200g unsalted butter, softened
- 4 eggs
- 200g self-raising flour
- 2 tbsp cocoa powder
- 2 tsp baking powder
- 1 tsp vanilla extract
- 4 tbsp milk

For the buttercream

- 200g milk chocolate, chopped
- 200g butter, softened
- 400g icing sugar
- 5 tbsp cocoa powder
- 3 tbsp milk

Method

- **STEP 1**

  Heat the oven to 190C/170C fan/gas 5.

  Butter the base and sides of two 20cm round sandwich tins.

- **STEP 2**

  In a large bowl, beat together 200g sugar, 200g softened unsalted butter and 4 eggs.

  Add 200g self-raising flour, 2 tbsp cocoa powder, 2 tsp baking powder, 1 tsp vanilla extract and 4 tbsp milk. Beat until everything is mixed together.

- **STEP 3**

  Divide the mixture between the prepared tins. Bake until a skewer inserted into the center of the cake comes out clean, approximately 20 minutes.

- **STEP 4**

  Leave to cool in the tin for 10 mins, then turn out onto a wire rack to cool completely.

- **STEP 5**

  For the buttercream, put 100g chopped milk chocolate in a heatproof bowl and melt in the microwave, stirring every 30 secs. Leave the melted chocolate to cool for 5 mins.

- **STEP 6**

  Beat 200g softened butter and 400g icing sugar together with an electric mixer.

- **STEP 7**

  Sift in 5 tbsp cocoa powder with a pinch of salt and pour in the melted chocolate and 3 tbsp milk. Beat again until smooth.

- **STEP 8**

  On a cake stand or large plate sandwich the cakes together with half of the buttercream. Use the other half of the butter cream to decorate your cake on top

  Enjoy! 😊.