

# STICKY FUDGY DARK CHOCOLATE CAKE




I made this recently for my husband's birthday and this is, as the title says, a *very* sticky, gooey, fudgy, ultra-chocolatey cake! Top with fresh raspberries and drizzle with raspberry coulis, and you have one of the yummiest cakes fit for any celebration! Really! Trust me! I mean it! And, if you take away all the chocolate you have to slice (and, yes, I'm afraid it *is* a lot!), then it's surprisingly easy to make. You don't have to be a *pâtisserie* chef to get your guests *Oooohing* and *Aaaahing* with delight! The simplest shortcut for making the raspberry coulis is

to get a jar of good quality raspberry jam, and dilute about half of it with a little water. Make sure it's not too runny, but also not too thick. Otherwise, if you have the time, and inclination, you can make your own raspberry coulis.

So, without further ado, here's the recipe and method. Enjoy it! You're welcome! (You'll thank me, I'm sure of it!)

---

Yields:	Prep. Time:	Cook Time:	Total Time:
<b>12</b> servings	<b>0</b> hours <b>20-25</b> minutes	<b>0</b> hours <b>20-25</b> minutes	<b>0</b> hours <b>40-50</b> minutes
			
Not suitable for freezing		Suitable from <b>18-24</b> months, and then, rarely	
			
Not suitable for vegans		Suitable for vegetarians	

---

## INGREDIENTS FOR THE CAKE

- 120g good quality dark chocolate, finely chopped
- 100g butter, at room temperature
- 200g sugar
- 180g self-raising flour
- 2 eggs, lightly beaten
- 3 Tbsp cocoa powder
- A pinch of salt
- ½ cup hot water

## METHOD

1. Preheat oven at 150-160C/300-320F.
2. Place greaseproof paper on the bottom of a 26cm spring form tin, and attach the sides on.



3. Butter the tin sides and bottom.
4. Sift the flour, cocoa powder and salt together.
5. Place the sugar, butter, finely chopped chocolate and hot water into a saucepan and heat over a *bain-marie* (double boiler), until all the ingredients have come together in a soft, silky mixture.



6. Off the heat, once the mixture is smooth, stir in the dry ingredients.



7. Add your lightly beaten eggs.



8. Pour the batter into the tin and bake for about 20'-25' or until a toothpick inserted comes out dry.



9. Allow the cake to cool completely before adding the filling on top.



# DARK CHOCOLATE FUDGY FILLING

**Yields:**

**1-2** cups

**Prep. Time:**

**0** hours **20** minutes

**Cook Time:**

**0** hours **20** minutes

**Total Time:**

**0** hours **40** minutes



Not suitable for freezing



Suitable from **24** months, and then, rarely



Not suitable for vegans



Suitable for vegetarians

## INGREDIENTS FOR THE DARK CHOCOLATE FUDGY FILLING:

- 500g good quality dark chocolate (70% cocoa)
- 1 can sweetened condensed milk
- 1 heaped Tbsp corn syrup or glucose syrup
- 1 cup fresh cream
- ½ tsp salt
- ¼ tsp coffee granules (any instant or espresso granule will do)
- 1 tsp vanilla extract

## METHOD

1. Finely chop the chocolate. The finer it's sliced, the easier it'll melt.
2. In a saucepan, add the glucose/corn syrup, sweetened condensed milk, fresh cream, coffee granules, salt and vanilla extract, and stir well.



3. Add the chopped chocolate.



4. Place over a *bain-marie* (double boiler) and stir until the chocolatey mixture is smooth and silky.



5. Pour over the completely cooled cake.



6. Place in the fridge for a couple of hours.
7. Decorate with fresh raspberries and drizzle with a little raspberry coulis.

