



ANNABEL'S

DELICIOUSLY BRITISH

Strawberry & Chocolate Mud Cake

Ingredients

For the Cake

4 level tbsp cocoa powder
125g (4oz) unsalted butter
softened
100g bar dark chocolate, melted
Few drops of vanilla extract
350g (12oz) dark muscovado
sugar
2 large eggs
300g (10oz) plain flour
½ x 200ml carton crème fraîche

Topping & Filling

600ml carton whipping cream
200g bar dark chocolate
Few drops of vanilla extract
250-350g strawberries



Method

Set the oven to 180°C or Gas Mark 4

Line and butter 2 X 20cm (8in) Round Sandwich Tins

Tip the cocoa powder into a bowl and pour over 175ml (6fl oz) boiling water and stir until smooth.

Beat together the butter, melted chocolate and vanilla extract, and then beat in the sugar and the cocoa mixture.

Whisk until it's smooth, then add the eggs, one at a time, along with a spoonful of flour per egg.

Beat in the crème fraîche and chocolate mixture and fold in the remaining flour. Divide the mixture between the prepared cake tins. Bake the cakes in the centre of the oven for 30-35 mins, until the cakes have risen and are just firm to the touch in the centre.

Remove them from the oven and leave to cool in the tins for about 5 mins before turning them out on to a wire rack to cool completely.

To make the ganache topping, bring the cream (300ml) to the boil, then pour it over the broken-up chocolate and stir until the chocolate melts.

Add the vanilla extract.

Leave the mixture to cool and thicken to a spreading consistency, stirring it occasionally so that it cools evenly (this process can be speeded up by placing the bowl in a fridge when it's cold enough).

Slice some strawberries for the filling and halve some for the top. Whip up the remaining 300ml of whipping cream and fold in half of your chopped strawberries.

Spread on one of the cakes. Spread the ganache over the other cake and arrange sliced strawberries on top. Place on top of the cream covered cake.

To freeze: The undecorated cakes may be packed in freezer bags and frozen for up to 1 month. Allow them to defrost before filling and decorating.