

SUNDAY – AFTERNOON TEA

Double Chocolate Cake

Serves: 8 Persons

(More than 8 guests bake 2 or more cakes depending on numbers)



Recipe Ingredients

Cake Mix

- | | | |
|-------|--------------------------|---------------------------------------|
| 1 | Standard alpine cake mix | Not suitable for GF/LF/VG(see page 3) |
| 2tbsp | Cocoa powder | |
| 2tbsp | Chocolate buttons | |



Icing

- 125g Soft butter (take out of the fridge the night before)
- 2tbsp Cocoa powder
- 3tbsp Icing sugar
- 3tbsp Chocolate buttons to sprinkle on top

Morning Preparation

- 120. Add cocoa powder and chocolate buttons to the standard cake mix and mix thoroughly.
- 121. Pour into a cake tin lined with cling film.
- 122. Cook in oven for approximately 45 minutes at 165°C. To test the cake, put a knife in. If it comes out clean then it is ready.
- 123. Turn out of the tin and allow to cool.
- 124. To make the icing, add soft butter, cocoa powder and icing sugar into a bowl and mix well.

To Serve

- 125. Once the cake is completely cool, spread the icing over the top of the cake and sprinkle with the remaining chocolate buttons. Serve on a chopping board sprinkled with icing sugar.