

DAY 2 – AFTERNOON TEA

Double Chocolate Cake

(S), (V), (NF)

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 (VG), (LF), (GF)

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

1. Add cocoa powder and chocolate buttons to the standard cake mix and mix thoroughly.
2. Pour into a cake tin lined with cling film.
3. 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.
4. Turn out of the tin and allow to cool.
5. To make the icing, add soft butter, cocoa powder and icing sugar into a bowl and mix well.

To Serve

6. 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.

(VG), **(LF)**, **(GF)** - [Please click on this link to refer you to the “Pineapple Upside Cake”](#)