

Chocolate Fudge Cake

330g / 12oz Wholemeal Flour
7 ½ level teaspoons baking powder
330g / 12oz margarine or butter
330g / 12oz soft brown sugar
6 eggs
3 rounded tablespoons cocoa powder

for the Fudge Icing

150g / 6oz soft brown sugar
80g / 3oz butter or margarine
150g / 6oz plain chocolate
200ml / 8oz evaporated milk (but I use Soya Dream)
2 drops vanilla

Pre-heat oven to gas Mark 3, 325 f 170 c

This makes two halves of a magnificent large 8 inch (15cms) sandwich cake but need tins at least 4 cms deep, lined with greaseproof paper. For small tins use half the recipe.

Beat all the cake ingredients together to a dropping consistency – add a little milk or water if it seems too dry.

Bake in the oven for 30 – 35 minutes, until springy in the centre. You can make the icing while the cake cooks – see below.

Cool on rack.

For the fudge icing, warm the sugar and evaporated milk in a heavy saucepan stirring well until the sugar is really dissolved, then bring to the boil, lower heat & simmer without stirring for 6 minutes.

Off the heat add the chocolate, vanilla essence and butter and stir as it dissolves.

Then leave to cool, stirring occasionally. Once it is cool and thick, spread half over one sponge and put the other one on top, covering this with icing too