



# Chocolate Fudge cake

## Ingredients

### For the Cake:

- 150ml sunflower oil (plus extra for greasing)
- 175g self-raising flour
- 2 tbsp cocoa powder
- 1 tsp bicarbonate of soda
- 150g caster sugar
- 2 tbsp golden syrup
- 2 large eggs, lightly beaten
- 150ml semi-skimmed milk

### For the Buttercream Icing:

- 100g unsalted butter, softened
- 225g icing sugar, sifted
- 40g cocoa powder, sifted
- 2½ tbsp milk (plus a little extra, if needed)

## Instructions

### 1. Preheat & Prep

Preheat your oven to 180°C (160°C fan) / Gas 4. Grease and line the base of two 18cm sandwich tins with baking paper.

### 2. Mix Dry Ingredients

In a large mixing bowl, sift together the flour, cocoa powder, and bicarbonate of soda. Stir in the caster sugar.

### 3. Add Wet Ingredients

Make a well in the center and add the golden syrup, eggs, sunflower oil, and milk. Beat everything together using an electric whisk or hand mixer until you get a smooth, lump-free batter.

### 4. Bake the Cakes

Divide the batter evenly between the two prepared tins. Bake for 25–30 minutes, or until the cakes are well-risen and spring back when touched lightly.

Cool in the tins for 10 minutes, then turn out onto a wire rack and let cool completely.

### 5. Make the Buttercream

In a clean bowl, beat the softened butter until smooth. Gradually mix in the icing sugar and cocoa powder, then add the milk little by little until the icing is soft, fluffy, and spreadable.

## **6. Assemble the Cake**

Spread a layer of icing over one cake, place the second cake on top, then cover the top and sides with the remaining icing. Smooth out with a palette knife or leave it rustic — your choice!

### **Nutrition Facts (Per slice, based on 10 slices)**

- Calories: 440
- Total Fat: 24g
  - Saturated Fat: 6g
- Carbohydrates: 52g
  - Sugars: 37g
- Protein: 5g
- Fiber: 2g
- Cholesterol: 50mg
- Sodium: 180mg
- Calcium: 80mg
- Iron: 1.8mg