

Chocolate Fudge Cake



Contain:  

Spiciness:  NONE

Serves: 



Prep Time : 30mins Cooking Time : 60mins

Ingredients :

- 200gram plain chocolate, broken into chunks (use one with a low cocoa content)
 - 200gram butter
 - 200gram light brown sugar
 - 100ml soured cream
 - 2 eggs, beaten
 - 200gram self-raising flour
 - 5 tbsps ChocoRich All Purpose Chocolate
- For the icing**
- 100gram plain chocolate
 - 170gram can condensed milk
 - 100gram butter
- Strawberry for decorate

Instructions :

1. Heat oven to 160C. Line a 22 x 22cm square tin with baking parchment. Put the chocolate, butter and sugar into a large pan with 100ml hot water and gently melt together. Set aside for 2 mins, then stir in the soured cream followed by the eggs. Finally, stir or whisk in the flour and ChocoRich all purpose chocolate until lump-free, then pour into the prepared tin. Bake for 50-55 mins until a skewer comes out clean. Sit the tin on a wire rack to cool.
2. Meanwhile, make the icing. Gently melt together icing ingredients in a heatproof bowl set over a pan of barely simmering water, then chill or cool until spreadable.
3. To decorate, carefully turn out the cooled cake and peel off the baking parchment. Spread the icing over the top and scatter with hundreds and thousands, then cut the cake into triangles or fingers before serving.



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