CHRIS'S CHOCOLATE CAKE
(8" sandwich tins)

<u>INGREDIENTS</u>
100 g Bournville-type dark chocolate
4 ozs butter
4 ozs white sugar
2 eggs
2 ozs ground almonds
1 oz cocoa powder
1 oz self-raising flour
(For gluten-free) 2 oz Doves white bread flour + 1 tsp baking pwd
(non- gluten-free) 2 ozs self-raising flour and NO baking pwd
A few drops of almond and vanilla essence, if liked
Rum to mix to dropping consistency

<u>METHOD</u>
Grease 2 sandwich tins and line with parchment.
Melt chocolate in the baking bowl.
Add the butter and sugar and beat well.
Beat in the eggs and essences.
Sieve in flour, baking powder and cocoa and add almonds. Fold in.
Divide mixture between the two sandwich tins.
Bake at 180°C for 20-25 mins.
Cool for a few minutes then place on a cooling rack.

Better made a few days in advance.

NOTE: The gluten-free cake doesn't rise as much as the "gluten-full" one!!

Mix rum and water 50-50 (or use neat rum!!) to wet the base of cake before covering with Ganache.
Put top cake on, wet with rum mix and cover whole cake with Ganache.
Decorate with butter cream (1 oz butter, few drops vanilla essence 1-2 tsps milk and icing sugar to make to a "pipeable" consistency.)

I usually make double quantity, so you need slightly larger sponge tins (mine came from IKEA years ago!)

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