

# Chocolate Cake

Cook: 35 minutes



## Step 1.

Heat the Wolf oven to 180C convection mode. Line and butter 2 x 20cm sandwich tins.

## Step 2.

Put all cake ingredients into the Wolf stand mixer using whisk accessory and whizz until smooth. If the mix is a little stiff, add 1-2 tbsp water and whizz again.

## Step 3.

Divide between tins, level and bake for 20 minutes or until springy. Leave for 5 minutes then cool on a rack.

## Step 4.

Clean the Wolf stand mixer. Whizz the butter and icing sugar, add the chocolate, whizz again, then sandwich and ice the cake.

## Step 5.

Add garnished strawberries to the cake and serve.

## Ingredients

Serves 4-6

150g self-raising flour

30g cocoa

1 tsp baking powder

175g muscovado sugar

175g butter, softened

3 eggs

1 tsp vanilla extract

50g dark chocolate, melted