

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