

Chocolate Fudge Cake

Prep Time: 30 minutes

Cook Time: 20 minutes

Total Time: 50 minutes

Serves: 8



Ingredients:

- * 200g (0.4 lb) Dark Chocolate (70% Cocoa solid minimum)
- * 175g (0.38 lb) Butter
- * 4 large eggs
- * 120g (0.26 lb) Brown Sugar
- * 2 Tbsp Cocoa Powder
- * 100g (0.2 lb) Blanched almonds
- * Pinch of Salt
- * 150g (0.33 lb) Self Raising Flour
- * 100g (0.2 lb) Fudge

Preparation:

1. Preheat the oven to 160°C/320°F/ Gas 2 and break up the chocolate and blend in a food processor with the almonds, butter, sugar, 1Tbsp of cocoa powder and salt.
2. Whilst blending, add the eggs one at a time and add the flour until mixture is smooth.
3. Grease a 25cm² baking dish and evenly sprinkle the remaining cocoa powder, then pour the mixture into the dish.
4. Break the fudge into pieces and sprinkle on the mixture pushing large pieces down into it, then put it into the oven and cook for 20 minutes.
5. Test the cake with a fork. It is ok if a little bit of mixture remains on the fork but you can cook it for a further 5 minutes if you want it more firm.
6. Leave to cool slightly and serve with creme or vanilla ice cream