

# chocolate cake

## *Ingredients for the chocolate cake mixture*









50g/6 oz butter  
150g/6 oz caster sugar, plus another 50g/2 oz for meringue  
7 eggs, separated  
175g/7 oz dark Fairtrade chocolate, melted  
125g/5 oz self-raising flour, sifted







## *Ingredients for the buttercream*

100g/4 oz butter, softened  
175g/7 oz icing sugar, sifted  
1 tablespoon of Fairtrade ground coffee, or 1½ teaspoons of Fairtrade instant coffee

## *Method for the chocolate cake*

-  Preheat oven to 190°C / 375°F/ Gas Mark 5.
-  Grease and line the base of a deep 23cm/9 inch round cake tin.
-  Cream butter and sugar until light and fluffy, then beat in egg yolks one at a time, and then stir in the melted Fairtrade chocolate.
-  Whisk egg whites until stiff, then fold in sugar to make meringue.
-  Alternately fold in flour and meringue to the chocolate mix.
-  Transfer mix to tin and bake for 45-55 minutes, or until the cake is firm to touch and a skewer can be withdrawn cleanly.
-  Leave to cool in the tin, then transfer to a cooling rack until cold.
-  Split cake in half and fill with Fairtrade coffee buttercream.

## *Method for the buttercream*

-  Infuse the ground coffee in a tablespoon of boiled water, then strain; or dissolve the instant coffee in half a teaspoon of boiling water.
-  Beat the butter until light and fluffy.
-  Add the icing sugar to the mix a little at the time, beating well in between.
-  Gradually beat in the coffee.

