

Taste the Hills

Recipes and Tips

Rich Chocolate Fudge Cake

150g dark chocolate	150g butter—softened
115g caster sugar	85g dark brown sugar
125ml milk	1/2 tsp salt
40g cocoa powder	1 tsp bicarbonate of soda
4 eggs, separated	175g sour cream

Icing

200g dark chocolate	1 tbsp golden syrup
60g cocoa	50g butter
100ml water	300g icing sugar, sifted

Preheat oven to 170 degrees and line your tin.

Put chocolate, caster sugar, milk, cocoa in a bowl set over simmering water. Stir until well melted and mixed.

Beat the butter with the brown sugar in a large bowl until fluffy then beat in the egg yolks followed by the melted chocolate mixture.

Add the flour, salt and soda. Beat until mixed.

Whisk whites until they form soft peaks

Fold whites into mixture and add to tin.

Bake for 45 minutes or until skewer comes out clean. Leave to cool in tin

To make icing, melt chocolate and add, cocoa, hot water and syrup.

Beat in butter and add icing sugar in thirds. Beat in as you go and leave to cool.

Cut cakes in half with a bread knife and layer with the icing.

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Shropshire Hills Discovery Centre –
the home of Grow Cook Learn

School Road, Craven Arms, Shropshire SY7 9RS

Email: info@shropshirehillsdiscoverycentre.co.uk

Tel: 01588 676060 www.shropshirehillsdiscoverycentre.co.uk

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