

GINGER & CHOCOLATE CAKE

Ingredients

For the cake

- 200 g margarine
- 50 g cocoa powder (best quality)
- 4 tbsp milk
- 3 eggs
- 175 g self-raising flour
- 1 tsp baking powder
- 1 tsp ground ginger
- 250 g caster sugar
- 2 pieces of stem ginger, finely chopped

For the filling and topping

- 225 g icing sugar
- 115 g butter
- 2 tbsp stem ginger syrup
- 1 tbsp milk
- 2 pieces of stem ginger, finely shredded

Method

Preheat the oven to 150°C fan. Grease two loose-bottomed, round sandwich tins, 20 cm diameter and 4.5 cm deep. Line the bottom of each tin with baking parchment or greaseproof paper.

Put the cocoa powder into a large heatproof bowl. Stir in 6 tablespoons of boiling water, then add the milk. Use a wooden spoon to break up any lumps, then use a whisk to make a smooth paste.

Add the remaining cake ingredients and combine using an electric hand whisk for 1-2 minutes only (do not over-mix or the cake may not rise).

Divide the cake mixture equally between the two tins and level the tops. Bake for 25-30 minutes or until the cakes shrink away from the side of the tin and spring back when lightly pressed in the centre. Let the cakes cool for a few minutes in their tins, then gently turn them out and peel off the paper. Gently turn the cakes the right way up and leave to cool on a wire rack.

Sift the icing sugar into a large bowl. Add the butter, stem ginger syrup and milk and beat together using an electric hand whisk until well blended. Transfer one of the cakes to a serving plate and spread half the icing over the top. Place the second cake over the filling and cover the top with the remaining icing, covering right to the edges. Use a palette knife to draw large "S" shapes to give a swirl effect, then decorate the edge with the shredded stem ginger.