



Devil's Food Cake

 Serves 8  INTERMEDIATE



Ingredients

175 g (6 oz) butter
350 g (12 oz) caster sugar
3 medium eggs, separated
150 ml (1/4 pint) milk
175 g (6 oz) self-raising flour
1/4 tsp salt
1 tsp baking powder
6 tbs cocoa powder

For the frosting:

75 g (3 oz) butter
75 g (3 oz) dark chocolate
175 g (6 oz) soft dark brown sugar
50 g (2 oz) cornflour
1 1/2 tsp Allspice Ground
150 ml (1/4 pint) milk
150 ml (1/4 pint) double cream, whipped (optional)

Method

STEP 1

Pre-heat the oven to 180°C, 350°F, Gas Mark 4.

STEP 2

Grease and line 3 shallow 20cm (8") cake tins or 1 x 20cm (8") cake tin.

STEP 3

To make the cake, place the butter and half the sugar in a mixing bowl and cream together until light in colour. Beat in the egg yolks and stir in the milk. Mix together the flour, salt, baking powder and cocoa and sieve into the cake mixture. Stir until completely mixed.

STEP 4

Whisk the egg whites until stiff but not dry. Add the remaining sugar and whisk for a further 1-2 minutes. Fold gently into the cake mixture and pour into the prepared tin.

STEP 5

Bake for 30-40 minutes if using the shallow tins and 1¼ - 1½ hours for the deep tin. Turn out onto a cooling rack and leave until cold. If a deep cake has been made cut into 3 equal layers.

STEP 6

For the frosting, place the butter and chocolate in a saucepan and melt over a low heat. Remove from the heat and add the sugar, cornflour and Allspice. Mix well. Blend in the milk and bring to the boil, stirring. Boil rapidly, stirring continuously for exactly 2 minutes. Leave until completely cold.

STEP 7

Sandwich the three layers of the cake together with double cream or, alternatively, a little of the frosting can be used. Cover the top and sides of the cake with the frosting and peak with a knife to decorate.