St Luke's

55 CELEBRATING 55 YEARS

# CHOCOLATE FUDGE 'BIRTHDAY' CAKE

Recipe courtesy of our Head Chef, Gavin Dune

## Ingredients

- 230g butter
- 200g caster sugar
- 135g demarara sugar
- 2 tsp vanilla extract
- 3 large eggs
- 280g plain flour
- 60g cocoa powder
- 1tsp baking powder
- 1 tsp bi carb
- 120ml hot water
- 240ml sour cream

## Instructions

**Step 1** Mix together the butter and sugars until pale and creamy.

**Step 2** Add vanilla and eggs and add all dry ingredients to the mix along with the water and fold together.

**Step 3** Once combined, fold in the sour cream.

**Step 4** Divide between two 8 inch cake tins and bake at 160 degrees (fan assisted) for 35-40 minutes.

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