

Easter Egg Chocolate and Vanilla Cake

This delicious vanilla cake with chocolate is great topped with chocolate ganache and lots of chocolate eggs. Great to bake with the kids and to be enjoyed by the whole family!

Ingredients

easter eggs to decorate

120g leftover easter chocolate, roughly chopped

2 tbsp nutella

For the Cake

225g unsalted butter, softened

225g golden caster sugar

225g self-raising flour

4 large eggs

1 tsp baking powder

1 tsp vanilla extract

1 tbsp whole milk

For the Ganache

150ml double cream

125g dark chocolate, roughly chopped

1 tbsp unsalted butter

Method

– Preheat the oven to 180°C / 160°C with a fan. Grease a bundt cake tin.

– Place all the ingredients for the cake in a stand mixer. Whisk for 2 minutes.

– Add the roughly chopped chocolate. Stir to combine.

– Pour half the mixture into the cake tin. Add the nutella and swirl it in. Top with the remaining mixture. Place them in the

oven and bake for 45-50 minutes.

– Meanwhile, prepare the ganache. Pour the cream into a pan and bring it to a boil. Place the chocolate in a large bowl and pour the cream over. Allow it to sit for 30 seconds before you stir to combine. Add the butter and mix well.

– Remove the cake from the oven and the tin. Pour over the ganache and decorate with some small easter eggs.