

Ultimate Chocolate Cake

This is the Ultimate Chocolate cake which is easy the centrepiece for any celebration. A bit free style and over the top chocolate this is a lovely treat for all chocolate lovers.

Ingredients

For the Cake

150g plain flour
100g ground almonds
50g cacao powder
1 tsp baking powder
1 tsp bicarbonate soda
100ml boiling water
100g sour cream
150g unsalted butter
250g golden caster sugar
1 tsp vanilla extract
2 large eggs
50 dark chocolate, melted

For the Chocolate Mousse

300g dark chocolate, melted
6 large eggs
100g golden caster sugar
200ml double cream

Method

- Preheat the oven to 200°C / 180°C with a fan. Grease and line four 8" cake tins.
- Place the flour, almonds, cacao powder, baking soda, and bicarbonate soda in a large bowl. Mix well.
- In a small bowl, mix the boiling water and sour cream.
- Place the butter, sugar, vanilla, and eggs in a stand mixer. Whisk for 2 minutes until light and creamy.

- Turn the mixer speed to slow and add the dark chocolate. Then add half the flour mix and whisk to combine.
- Add half the sour cream mix and whisk to combine.
- Repeat the process with the remaining flour and sour cream mixture. Increase the speed and mix for 2 minutes.
- Distribute the mixture equally between the four cake tins. Bake in the oven for 20 minutes.
- Separate the yolks from the egg whites. Place the egg yolks in a large bowl and add the sugar. Whisk until light and creamy.
- Pour the double cream into a large bowl. Whisk until it forms soft peaks.
- Place the egg whites in a large bowl. Whisk until it forms stiff peaks.
- Pour the melted chocolate into the egg yolk and sugar mixture. Use a spoon to fold in. Then, add the cream and fold it in.
- Add half the whisked egg whites and gently fold it in. Add the rest and gently fold it in.
- Remove the cakes from the oven and allow them to cool completely.
- Line an 8" deep cake tin with cling film. Place one cake at the bottom of the tin and spread $\frac{1}{4}$ of the mousse on top.
- Repeat this process with the remaining ingredients. Place this in the fridge to set for 2 hours.
- Remove it from the fridge and decorate it with your favourite decorations. I chose to add [chocolate ganache](#), Italian meringue, praline, ferrero rocher and caramel sauce for extra indulgence!

