



# Ballybrado Chocolate Fudge Cake

## Ingredients

### Ingredients Cake

50g cocoa powder

6 tbsp boiling water

3 eggs

4 tbsp milk

175g Ballybrado Organic White Spelt Flour

3 ½ tsp baking powder

100g soft butter

300g sugar

### Ingredients Chocolate Fudge Icing

300g dark chocolate

150g unsalted butter

100g icing sugar

15g cocoa powder

Milk as required

## Method

1. Mix cocoa powder and boiling water until it resembles a fine paste
2. Mix all other ingredients in a bowl and add to the cocoa paste.
3. Mix with electric mixer until light and fluffy.
4. Fill into greased tin and bake in pre-heated oven at 180°C for 25 – 30 mins.
5. For the icing, melt chocolate with butter in bowl over hot water
6. Sieve icing sugar and cocoa, add to chocolate mix and beat with electric mixer.
7. Add milk as required so that it has a slight pouring consistency.
8. Once the cake has cooled, pour the fudge icing over and leave to set.
9. Decorate with cream, strawberries and raspberries.