

Norse Munch!

Chocolate Fudge Cake

This indulgent cake is moist, very chocolatey and easy to make

Ingredients	170g	Margarine
	150g	Granulated Sugar
	20g	Treacle
	4	Medium Eggs
	150g	Plain Flour
	20g	Wholemeal Flour
	10g	Baking Powder
	30g	Cocoa Powder
	As required	Water

For the sauce

500ml	Water
200g	Soft Light Brown Sugar
30g	Cocoa Powder

Method

1. Pre heat the oven to 180°C (350°F) Gas 4. Lightly grease and flour deep baking trays.
2. Prepare the sauce in advance by melting the sauce ingredients on a gentle heat until all sugar is fully dissolved.
3. In a mixing bowl, cream the margarine, sugar and syrup until light and fluffy by hand whisk or machine.
4. Add a small amount of egg whisking continuously and continue in this manner until all egg is beaten in and the mixture is light and fluffy.
5. Fold in the flour, cocoa and baking powder. Gradually add water as required.
6. Divide the mixture between lightly greased deep tins and pour over sauce.
7. Bake in the pre-heated oven for 30-40 minutes until cooked.

For the Fudge Icing

1. Melt the margarine in the milk and bring to the boil.
2. Beat in the icing sugar and cocoa.
3. Spread immediately on top of the sponge.