



# Chocolate Easter Cake



## Ingredients

### Cake Mix

- 200g Margarine
- 200g Caster Sugar
- 4 Eggs
- 175g Self Raising Flour
- 25g Cocoa Powder

### Chocolate Butter Cream Filling

- 600g Icing Sugar
- 275g Butter or Margarine
- 25g Cocoa Powder

### Chocolate Ganache and Toppings

- 200g Dark Chocolate
- 300ml Fresh Double Cream
- Chocolate Mini Eggs and Maltesers

## Method

### Cake Mix

Pre-heat the oven to 180°C or 350°F or gas Mark 4

Cream the margarine and caster sugar until light and fluffy.  
Add the Cocoa Powder and mix in thoroughly.  
Beat the eggs one at a time in a jug until smooth.  
Add each egg along with a little of the flour to the mix, then gently fold in the remaining flour.

Put the mix in two 7inch \ 18cm sandwich tins and cook for approx 35 to 40 minutes.

### Chocolate Butter Cream Filling

Cream the butter or margarine until softened, slowly adding the icing Sugar and cocoa powder, then spread on the top of one cake, then sandwich both cakes together.

### Chocolate Ganache and Toppings

Put the double cream and dark chocolate in a saucepan and heat gently until melted. Being careful not to over heat. Then pour evenly over the cake.  
Then add the mini eggs and Maltesers the top of the cake.