



1. Preheat the oven to 180°C/160°C fan/gas mark 4. Grease both tins, line with the baking paper circles, and leave to one side.



2. To make the chocolate sponges, in a large bowl combine the plain flour, cocoa powder, baking powder, and salt (bag 1) with the caster sugar (bag 2). Mix to combine. Add 110ml of oil, 3 eggs, and 200g of Greek yoghurt. Using a whisk, mix together until the batter is smooth and silky.



3. Divide the batter evenly between the two prepared tins and bake for 20-30 minutes, or until the provided skewer inserted into the cake comes out clean. Leave the cakes to cool in the tins for 10 minutes, before turning out onto a wire rack to cool completely.



4. Once the cakes are cooled, make the ganache for the buttercream. Put the dark chocolate chips (bag 3) into a heatproof bowl over a pan of gently simmering water, ensuring that the bowl does not touch the water. Stir continuously until the chocolate has melted and is smooth.



5. Remove the chocolate from the heat. Add 50g of Greek yoghurt to the chocolate and stir until the yoghurt is thoroughly combined. If the ganache starts to solidify, gently reheat until melted and smooth. Leave to one side.



6. To make the buttercream, in a large bowl, beat 150g of butter until light and pale. Gradually add the icing sugar and cocoa powder (bag 4) until the buttercream is thick and smooth. Add the ganache and mix until combined. If the buttercream is too soft to hold its shape, put it in the fridge for 10 minutes. Spoon the buttercream into the provided piping bag and cut 2cm off the end.



7. To assemble the cake, put one sponge on a plate or board, domed side down. Using half the buttercream pipe small peaks over the sponge until covered. Sandwich with the other sponge, domed side up. With the remaining buttercream, repeat the peaks on top of the cake.



8. To decorate, sprinkle the marbled chocolate curls (bag 5) over the top of the cake.

TOP TIP

Try using 0% fat Greek yoghurt for a slightly lighter but just as indulgent chocolate cake.

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS	20-30 MINS	12

IN THE KIT

Bag 1: 125g plain flour, 45g cocoa powder, 1½ tsp baking powder, ½ tsp salt

Bag 2: 200g caster sugar

Bag 3: 50g dark chocolate chips

Bag 4: 250g icing sugar, 25g cocoa powder

Bag 5: 15g marbled chocolate curls

Butter measure

Wooden skewer

2 x baking paper circles

Large piping bag

VIDEO

Bakedin.co.uk/greek-yoghurt-chocolate-cake

INGREDIENTS

Icing sugar (sugar (97%), maize starch), caster sugar, plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), fat reduced cocoa powder (10%), belgian dark chocolate chips (6.9%) (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), marbled chocolate curls (2%) (sugar, cocoa mass, cocoa butter, whole **milk** powder, emulsifier: **soya** lecithin, natural vanilla flavouring), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), salt (salt, anti-caking agent: sodium ferrocyanide).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1622kJ/383kcal
Fat	3.7g
of which saturates	2.2g
Carbohydrates	81g
of which sugars	67g
Protein	4.4g
Salt	0.94g

Allergens: For allergens see ingredients in **bold**.

May contain: **nuts**.

Best before: see sticker. Store in a cool, dry place.

YOU WILL NEED

110ml vegetable or sunflower oil

3 medium eggs

250g Greek yoghurt (200g + 50g)

150g unsalted butter, softened

2 x 18cm round tins

STORAGE

Store in an airtight container in the fridge. Bring to room temperature before serving.

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