

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS	20-25 MINS	12

IN THE KIT

Bag 1: 130g caster sugar

Bag 2: 70g dark chocolate chips

Bag 3: 135g self-raising flour, 10g cocoa powder, ½ tsp bicarbonate of soda

Bag 4: 70g dark chocolate chips

Bag 5: 130g icing sugar

Bag 6: 8g dark chocolate curls

Butter measure

Wooden skewer

2 x greaseproof circles

YOU WILL NEED

215g (120g + 95g) unsalted butter

200g (100g + 70g +30g) sour cream

3 medium eggs

Saucepan

Heatproof bowl

2 x 18cm round tins

INGREDIENTS

Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), self raising flour: (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), caster sugar, icing sugar: (sugar, maize starch), cocoa, dark chocolate curls (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin, natural vanilla flavouring)), bicarbonate of soda.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1761kJ/418kcal
Fat	7.4g
of which saturates	4.5g
Carbohydrates	79g
of which sugars	61.3g
Protein	4g
Salt	0.3g

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

May contain **wheat, milk, soya & nuts**.

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

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OR



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539g

SOUR CREAM CHOCOLATE CAKE



Michel Roux





1. Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Grease and line the tins with the 2 greaseproof circles provided. Beat together 120g soft unsalted butter with the caster sugar (**bag 1**) for a few minutes until light and fluffy. Beat in the eggs, 1 at a time.



2. Empty the dark chocolate (**bag 2**) into a heatproof bowl, then melt in the microwave in 30 second intervals, stirring each time until melted. Alternatively put your bowl over a pan of simmering water, ensuring the bowl does not touch the water and stir until the chocolate has melted.



3. Add the melted chocolate to your mixture and stir in the self-raising flour, cocoa powder, bicarbonate of soda (**bag 3**) and 100g of sour cream. Combine everything together until smooth. Divide your mixture equally between the two tins. Bake the sponges in the preheated oven for 20-25 minutes until well-risen.



4. Check if the sponges are done by inserting your provided wooden skewer into the centre of each one. If the skewer comes out clean, the cakes are done. Leave to cool in the tins completely, then run a knife around the edge of the tins to loosen and turn the sponges out. Discard the paper.



5. For the filling, melt together the dark chocolate (**bag 4**) with 70g of sour cream in a heatproof bowl placed over a pan of gently simmering water. (Be careful to not let the bowl touch any water in the pan.) Stir the contents of the bowl together until it has all melted, then use oven gloves or a tea towel to remove the bowl from the pan, be careful as it will be hot. Leave your filling to cool completely at room temperature.



6. Make the buttercream by beating together 95g of soft unsalted butter with the icing sugar (**bag 5**) and 30g of sour cream. Mix everything together until smooth.



7. Spread the chocolate filling over one sponge and then place your other sponge on top. Spread the buttercream around the top and sides of the cake. You can use a palette knife or a spatula to scrape closely to the sides to create the naked layer effect.



8. Finish by scattering the dark chocolate curls (**bag 6**) over the top of the cake to decorate.

MY TOP TIP

When icing the cake, apply a thinner layer of buttercream around the edges of cake and a thicker layer on top.

Michel Roux
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