



# Baking with Tom

## CHOCOLATE CAKE WITH SPRINKLES

Total Time: 40 minutes

Makes: 8

### Ingredients:

200g golden caster sugar  
400g softened unsalted butter  
4 large eggs  
200g self-raising flour  
7 tbsp cocoa powder  
1 tsp baking powder  
1/2 tsp vanilla extract  
4 tbsp. milk  
Salt  
100g milk chocolate, chopped  
400g icing sugar  
Sugar sprinkles

### Method:

1. In a large bowl, beat together the caster sugar, 200g of butter, eggs, flour, 2 tbsp cocoa powder, baking powder, vanilla extract, 2 tbsp milk and a pinch of salt until pale.
2. Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.
3. Leave to cool in the tin for 10 mins, then turn out onto a wire rack to cool completely.
4. For the buttercream, put the 100g chopped milk chocolate in a heatproof bowl and melt in the microwave, stirring every 30 secs. Leave the melted chocolate to cool for 5 mins.
5. Mash 200g softened butter and the icing sugar together with a fork, then switch to a wooden spoon or electric beaters, if you have them.
6. Sift in 5 tbsp cocoa powder with a pinch of salt and pour in the melted chocolate and 2 tbsp milk. Mix again until smooth.
7. On a cake stand or large plate, sandwich the cakes together with half of the buttercream, then spread the rest on top. Decorate with sugar sprinkles or chocolate shards, if you like.

