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Coffee & Chocolate Cake

Ingredients

Cake

150g dark chocolate, 100ml strong brewed coffee (cooled), 100g butter, 6 eggs, 75g soft brown sugar, 40g flour

Icing

100g dark chocolate, 50ml thickened cream, 50ml coffee liqueur
1 tablespoon icing sugar

Method

Cake: Preheat oven to 150°C Grease cake tin. Gently melt chocolate in a bowl over a pan of boiling water along with the coffee. Roughly chop the butter and add to the chocolate and coffee. Mix well and remove from heat. Separate egg whites and yolks putting whites to one side. Beat yolks with sugar until white. Add melted chocolate mixture to eggs and then the flour. Mix well. Beat egg whites with a pinch of salt until stiff then add to mixture. Pour mixture into tin and bake for 40 minutes.

Icing: Melt the chocolate over a pan of boiling water. Remove from heat and pour in thickened cream and coffee liqueur. Leave to cool stirring from time to time. Once cooled, pour chocolate-coffee icing over. Chill for ten minutes then sprinkle with icing sugar.

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