



HAYLING ISLAND HORTICULTURAL SOCIETY MAIN SUMMER SHOW

RECIPE FOR CLASS 118

CHOCOLATE COBWEB CAKE

Ingredients

2 rounded tablespoons of cocoa

4 tablespoons of hot water

225g (8oz) soft margarine

225g (8oz) caster sugar

4 eggs

225g (8oz) self-raising flour

1 level teaspoon baking powder



For the icing

225g (8oz) plain chocolate

100g (4oz) butter

50g (2oz) white chocolate

METHOD

Preheat the oven to 180c/fan160c/350F/gas4. Grease and line 2x20cm (8") round tins.

Put the cocoa into a small bowl. Add the hot water and mix until smooth. Put the margarine, sugar, eggs, flour and baking powder into a large bowl. Beat well and then stir in the cocoa mixture. Put half the mixture into each tin. Bake in preheated oven for 25 minutes or until the sponge has shrunk from the sides of the tin and springs back when pressed in the centre with your fingertips. Leave to cool in the tins for a few minutes and then turn out.

For the icing - melt the plain chocolate in a bowl over a pan of hot water. Cut up the butter and mix in well. Turn the sponge flat-side up and spread on half of the icing. Place the other half on top. Cover the **top and sides** with the rest of the icing.

Break the white chocolate into pieces and place in a bowl over a pan of hot water. Stir as it melts. Leave the chocolate for 5 minutes and then spoon into an icing bag. Snip off a tiny corner. Gently squeeze the bag as you draw a circle in the middle of the cake. Continue to add more circles around it. Drag a knife or cocktail stick from the centre out to the edge. Do this several times to make a cobweb pattern.