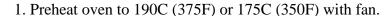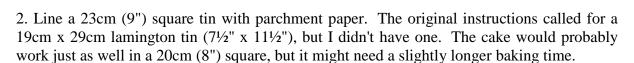# Chocolate Fudge Cake
(adapted from the Australian Womens Weekly's
Cakes and Slices Cookbook)

- 250g (9oz) dark chocolate, chopped (I used Callebaut 811 54% callets)
- 125g (½ cup) unsalted butter, chopped
- 150g ($^2/_3$ cup) castor (superfine) sugar
- 100g ($^2/_3$ cup) self-raising flour
- 4 large (59g) free range eggs

1. Preheat oven to 190C (375F) or 175C (350F) with fan.

2. Line a 23cm (9") square tin with parchment paper. The original instructions called for a 19cm x 29cm lamington tin (7½" x 11½"), but I didn't have one. The cake would probably work just as well in a 20cm (8") square, but it might need a slightly longer baking time.

2. In a large pyrex mixing bowl, melt the chocolate and butter together in the microwave, using short 30 second bursts on high and stirring well between each (this could also be done in a double boiler on the stove). It will only take a minute or two - take care not to scorch or boil the mixture. Stir well to combine and allow to cool slightly, to ensure the eggs don't scramble in the next step.

3. Add the castor sugar, self-raising flour and eggs to the bowl and beat with an electric mixer on low until all the ingredients are combined. Then raise the mixer speed and beat well for 3 minutes until the batter is smooth and light.

4. Pour and scrape the batter into the lined pan and bake for 20 - 30 minutes, until a toothpick inserted into the cake comes out cleanly. The original recipe specified 30 minutes, but in my fan forced oven, this cake was ready in just 20 minutes. Allow to rest in the pan for about 10 minutes before lifting onto a wire rack to cool.

5. The original recipe was served simply dusted with icing sugar, but I topped ours with a half batch of our ever reliable Jamie Oliver chocolate icing, using the quantities below:

Chocolate Icing
(from Jamie Oliver's Return of the Naked Chef)

- 50g/1¾ oz unsalted butter
- 50g/1¾ oz dark chocolate (I used Callebaut 811)
- 50g /1¾ oz icing sugar (sifted)
- 1½ tablespoons (6 teaspoons/30ml) milk

Melt the ingredients in a bowl over some lightly simmering water. Stir until blended well and allow to cool slightly. Pour over cake and allow to set.

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