

## Triple Chocolate Cake

### Ingredients

#### For the cake

- 380g plain flour
- 400g caster sugar
- 100g cocoa powder
- 1 teaspoon bicarbonate of soda
- 2 teaspoons baking powder
- 350g soft unsalted butter
- 4 large eggs
- 1 tablespoon vanilla extract
- 300ml sour cream

#### For the icing

- 500g icing sugar
- 250g unsalted butter
- 100g white chocolate
- Chocolate ganache
- 200g dark chocolate
- 200g double cream

### Method

#### For the cake



### **Step 1**

Line four 20cm/8 inch sandwich tins and pre-heat the oven to 180°C/gas mark 4/350°F.

### **Step 2**

Sieve the flour, caster sugar, cocoa, bicarbonate of soda and baking powder in a large bowl and set aside.

### **Step 3**

Melt the butter in a saucepan and leave to cool slightly. Once cooled, whisk together the vanilla extract and eggs with the melted butter. Pour the liquid mixture into the flour and beat until combined.

### **Step 4**

Once the mixture is combined stir in the soured cream until the mixture is creamy.

### **Step 5**

Divide the mixture equally between the four sandwich tins (you may use scales if you want the measurements to be precise).

### **Step 6**

Bake the cakes in the oven for 25-30 minutes until a cake tester comes out clean. Once baked, remove the cakes from the tin and leave on a wire rack to cool completely.

### **Step 7**

Whilst the cakes are cooling you can prepare the icing. Melt the white chocolate over a Bain-Marie until completely smooth. While this cools beat the butter until light and creamy. Then, slowly add the icing sugar until light and fluffy. Add the melted chocolate to the mixture and mix until combined.

### **Step 8**

Spread a small amount of icing on your cake stand or plate. Place the first layer on to the cake then spread with some icing to the edge. Repeat with all the layers. Finally, spread the remaining icing all over the sides and top of the cake.

### **Step 9**

Finally, heat the cream in a pan until warm. Add the dark chocolate and stir until the chocolate is completely melted. Leave to cool slightly then pour the ganache over the cake for another chocolate hit!

