

RECIPE



RECIPE TITLE

Christmas spice chocolate cake with blueberry-cream-cheese frosting

FROM THE FEATURE

Ink blue and Fudge

CONTRIBUTOR

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INGREDIENTS

50g molten dark chocolate

75 ml milk

85g plain flour

1 TBSP cocoa

1 heaped TSP baking powder

1 TSP cinnamon

½ TSP ground ginger

1 pinch nutmeg

1 pinch ground cloves

130g butter – room temperature

75g light brown sugar

50g dark muscovado or coconut sugar

1 egg

STEPS

1. Pre-heat the oven to 170°C. Grease a loose-bottom cake tin (about 20cm diameter) and coat the bottom with baking paper.
2. Mix the flour, cocoa and spices in a bowl. In a bigger bowl, beat the butter and both sugars until creamy. Then add the egg, yolks and almonds. Carefully fold in the dry ingredients (flour, cocoa, spices) so the batter keeps its air. Stir in the molten chocolate and milk and pour the batter into the prepared tin. Bake for around 25 minutes or until an inserted knife or skewer comes out clean.
3. For the cream, beat the cream cheese until it's fluffy and add icing sugar to taste. Try it every 10g or so to make sure it's just right for you! Stir in the blueberries for a nice marbled effect and either spread it on the cooled cake (if you plan on eating it all straight away) or keep it in the fridge and serve it with the cake when you're ready!



CONT.

2 yolks

50g ground almonds

75g de-frosted blueberries

200g cream cheese

to taste: about 40g icing sugar

4. (If you don't want to waste the egg whites beat them until fluffy and then gradually add 50g of caster sugar while mixing. When the mixture is glossy and doesn't fall out of the bowl when turned upside down, use a piping bag to pipe small blobs onto a baking sheet and bake the mini meringues at the same time as the cake until they're a very light brown!)