

chocolate fudge cake recipe mary berry

Chocolate fudge cake recipe Mary Berry is a delightful treat that combines rich flavors and a moist texture, making it a favorite among chocolate lovers. Mary Berry, a renowned British food writer and television presenter, is known for her simple yet delicious recipes that bring joy to home bakers. This article will guide you through the step-by-step process of creating a mouth-watering chocolate fudge cake, along with tips and variations to personalize your baking experience.

Ingredients Needed

To create the perfect chocolate fudge cake, you will need the following ingredients:

For the Cake

- 200g (7oz) self-raising flour
- 200g (7oz) caster sugar
- 200g (7oz) unsalted butter, softened
- 200g (7oz) dark chocolate (70% cocoa), melted
- 4 large eggs
- 2 tablespoons cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- Pinch of salt

For the Chocolate Fudge Icing

- 200g (7oz) dark chocolate (70% cocoa), chopped
- 200ml (7fl oz) double cream
- 50g (1.75oz) unsalted butter

Equipment Required

Before you start baking, ensure you have the following equipment:

- Two 8-inch round cake tins
- Mixing bowls
- Electric mixer or whisk
- Spatula
- Measuring cups and spoons
- Cooling rack

Step-by-Step Instructions

Follow these steps to bake your chocolate fudge cake:

1. Prepare Your Oven and Cake Tins

Preheat your oven to 180°C (350°F). Grease and line the base of the two cake tins with parchment paper to ensure easy removal after baking.

2. Mix the Dry Ingredients

In a mixing bowl, sift together the self-raising flour, cocoa powder, baking powder, and salt. This helps to aerate the flour and ensure an even distribution of the leavening agents.

3. Cream the Butter and Sugar

In a separate large bowl, use an electric mixer to cream the softened butter and caster sugar until the mixture is light and fluffy. This process should take about 4-5 minutes.

4. Add the Eggs

Add the eggs one at a time to the creamed butter and sugar, mixing well after each addition. Scrape down the sides of the bowl to ensure everything is combined.

5. Incorporate the Melted Chocolate and Dry Ingredients

Gently fold the melted dark chocolate into the butter and egg mixture. After that, gradually add the dry ingredients, folding them in until just combined. Be careful not to overmix, as this can lead to a dense cake.

6. Bake the Cake

Divide the batter evenly between the two prepared cake tins. Smooth the tops with a spatula and place them in the preheated oven. Bake for 25-30 minutes or until a skewer inserted into the center comes out clean.

7. Cool the Cakes

Once baked, remove the cakes from the oven and allow them to cool in the tins for 10 minutes. Then, carefully transfer them to a cooling rack to cool completely.

Making the Chocolate Fudge Icing

While your cakes are cooling, you can prepare the chocolate fudge icing.

1. Heat the Cream

In a saucepan over medium heat, gently heat the double cream until it begins to simmer. Do not let it boil.

2. Melt the Chocolate

Remove the saucepan from the heat and add the chopped dark chocolate and unsalted butter to the hot cream. Stir continuously until everything is melted and smooth.

3. Cool the Icing

Allow the icing to cool for about 10-15 minutes until it thickens slightly, making it easier to spread.

Assembling the Cake

Once the cakes are completely cooled, it's time to assemble and decorate your chocolate fudge cake.

1. Level the Cakes

If the cakes have domed on top, use a serrated knife to carefully level them, making sure both layers are even.

2. Apply the Icing

Place one cake layer on a serving plate. Spread a generous amount of chocolate fudge icing on top. Place the second layer on top and use the remaining icing to cover the top and sides of the cake.

3. Decoration (Optional)

For an extra touch, you can decorate the cake with chocolate shavings, fresh berries, or a dusting of icing sugar.

Serving Suggestions

Chocolate fudge cake is incredibly versatile and can be served in various ways:

- Serve with a scoop of vanilla ice cream for a delightful contrast.
- Pair with a dollop of whipped cream for added richness.
- Accompany with fresh fruit, such as raspberries or strawberries, to balance the sweetness.

Storage Tips

To keep your chocolate fudge cake fresh:

- Store the cake in an airtight container at room temperature for up to 3 days.
- For longer storage, refrigerate the cake, where it can last up to a week.
- You can also freeze the uniced cake layers. Wrap them tightly in cling film and foil, and they can be stored for up to 3 months.

Variations to Try

Feel free to experiment with your chocolate fudge cake by trying out different variations:

- For a mint chocolate fudge cake, add a few drops of peppermint extract to the batter and icing.
- Incorporate crushed nuts, such as walnuts or pecans, into the batter for added texture.
- Add a layer of chocolate ganache or caramel between the cake layers for extra indulgence.

Conclusion

The **chocolate fudge cake recipe Mary Berry** is a fantastic way to indulge your sweet tooth and impress friends and family with your baking skills. Following these simple steps will lead you to a rich, moist cake that is perfect for any occasion, from birthdays to casual afternoon teas. With its luscious chocolate flavor, this cake is sure to become a beloved staple in your recipe collection. Happy baking!

Frequently Asked Questions

What are the key ingredients in Mary Berry's chocolate fudge cake recipe?

The key ingredients include unsweetened cocoa powder, self-raising flour, butter, sugar, eggs, and milk.

How long does it typically take to bake Mary Berry's chocolate fudge cake?

It usually takes about 25 to 30 minutes to bake the cake at 180°C (350°F).

Can I make Mary Berry's chocolate fudge cake ahead of time?

Yes, you can bake the cake ahead of time and store it in an airtight container for up to 3 days, or freeze it for longer storage.

What is the best way to store Mary Berry's chocolate fudge cake?

The best way to store the cake is in an airtight container at room temperature or in the refrigerator if you have frosting on it.

What type of frosting does Mary Berry recommend for chocolate fudge cake?

Mary Berry often recommends a rich chocolate ganache or a buttercream frosting to complement the cake.

Is it possible to make a gluten-free version of Mary Berry's chocolate fudge cake?

Yes, you can substitute self-raising flour with a gluten-free flour mix to make a gluten-free version of the cake.

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