

Decadent Chocolate Mud Cake

written by The Recipe Exchange | November 3, 2016

Ingredients

2 sticks butter
1/2 cup caster sugar
1/2 cup brown sugar
4 eggs
9oz best-quality cooking chocolate (I think in the US you would call this
bittersweet or unsweetened)
1/4 cup self-raising flour

Ganache ingredients:

6oz cups cooking/bittersweet chocolate
3-4 tablespoons heavy cream

Directions

pre-heat oven to 350F and grease + flour or line with parchment paper a 8
inch round cake tin)

Cream butter and sugar.

Add eggs, one at a time.

Melt chocolate and add to the mix with the self-raising flour.

Bake for 45-50 minutes. Don't overcook – you want this to be dense and moist
inside.

When cool, ice with ganache.

Ganache Method:

Melt chocolate gently with cream. Add more cream if chocolate is too thick.