



KATY ASHWORTH'S

Nana's Famous Chocolate Cake

Katy Ashworth is the host of the CBeebies 'I can cook' programme, encouraging young children to cook. Why not try Katy's delicious Nana's Famous Chocolate Cake at your Bake with Compassion event?

Ingredients

Cake:

4oz — Flour

4oz — Sugar

4oz — Organic Butter or Margarine

2 — Free-range Eggs

1 Level Tbsp cocoa powder

Filling:

3oz — Organic Butter/margarine

3oz — Icing sugar

1 level tbsp Cocoa

Icing:

4oz — icing sugar

1 level tbsp cocoa



PTO

Method

Pre-heat oven to Gas Mark 4 — 5 / 170°C

To make the cake mixture, cream the butter and sugar together with a food mixer or very strong hand and spoon. Beat the eggs and add gradually to the mixture. Sift the flour and cocoa into the mixture and fold together.

Pour even amounts into two 6 inch cake tins and bake in the oven for 20 minutes.

Whilst the cakes are baking you can make the filling. To do this sieve the icing sugar and the cocoa together, add the butter and whisk until light and fluffy. Once the cake is ready and cooled, you can place the filling on one part of the cake and then place the other cake on top.

To make the icing for the cake, sieve together the icing sugar and cocoa, then add small amounts of boiling water until you have a smooth paste. Spread this over the top of your cake.

Enjoy Serving your chocolate cake to friends and family!

“The first time I saw footage of the conditions of battery hens I couldn't quite believe it. It is very easy to forget that this takes place in our everyday lives. But it is total cruelty and it is wrong. Thank goodness for organisations like Compassion in World Farming who have the initiative to draw the world's attention to this so that we can simply be made aware. With this kind of awareness we can influence all generations old and new to do the right thing and continue to fight for free range farming and bake with compassion.”

Katy Ashworth