

## **COBB Chocolate Cake**

### **INGREDIENTS:**

#### Cake

- 150g butter
- 200g white sugar
- 2 large eggs
- 350g wheat flour
- 3 teaspoons baking powder
- 4 tablespoons cocoa powder
- 2 teaspoons vanilla essence
- 200ml's milk
- 200g dark chocolate

#### Ganache

- 250ml cream
- 500g chocolate dark or medium

#### Toppings:

- Flake chocolates (2/3)
- Mini chocolate Eggs
- Cupcake sprinkles

### **COBB ACCESSORIES:**

- Bread Tin
- Fenced Roast Rack

### **METHOD**

1. Cream the butter, milk and sugar together and add the egg, beating until pale.
2. Mix the flour, baking powder, cocoa and vanilla essence together and add to the butter mixture.
3. Melt the 200g dark chocolate by placing it into a bowl that is placed into a larger bowl filled with hot water. Stir until melted.
4. Add melted dark chocolate into the cake mixture and stir.
5. Pour mixture into a well-greased COBB Bread Tin.
6. Light your CobbleStone and allow to burn for 5 min. Top your COBB with the Griddle, and Fenced Roast rack. Cover with the Dome and let heat for 10 minutes.
7. Place the Bread Tin onto the Fenced Roast Rack. Cover with Dome and bake for 30-40 minutes.
8. Once sponge is ready, change the Fenced Roast Rack and Griddle to the Frying Dish.
9. To make the ganache, bring the cream to the boil in the Frying Dish and add chopped chocolate.
10. Remove from heat and stir until smooth.
11. Remove cake from the pan and leave to cool.
12. Spread Ganache over the top of the cake and decorate with mini-Easter eggs, chocolate flake pieces and some sprinkles.