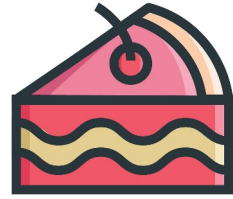


# Recipe of the week



## Ingredients:

### For the Sponge:

- 425g Unsalted Butter
- 425g Caster Sugar
- 7 Eggs
- 3 tbsp Golden Syrup
- 400g Self-raising Flour
- 50g Cocoa Powder

### For the Buttercream:

- 1kg Icing Sugar
- 500g Unsalted Butter
- 50g Cocoa Powder
- 2 tbsp Golden Syrup
- 100g Dark Chocolate
- 30ml Milk

### For the Decoration:

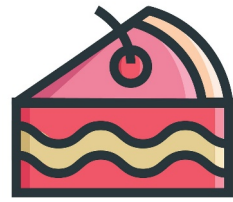
- Chocolate Flakes
- White Chocolate (melted)
- Mini Marshmallows

## Directions:

### To make the sponge:

- Preheat oven to 160°C / Gas Mark 3
- Grease and line 2 10" tins
- Beat together the butter and sugar in a large mixing bowl until light and fluffy
- Once mixed, slowly add the eggs (mixing after each one) and golden syrup
- Once combined, sieve the flour and cocoa powder, continue mixing until the mixture is smooth and there are no lumps
- Separate the mixture into the 2 tins and spread evenly
- Bake for 25-30 minutes, until a knife inserted into the centre comes out clean

# Recipe of the week



## To make the buttercream:

- Beat together the butter, icing sugar, cocoa powder and golden syrup
- While this is being mixed, put the dark chocolate in a microwaveable bowl and completely melt
- Add the melted chocolate to the mixture, and beat until creamy and lighter in colour
- Gradually add the milk and continue to mix, until completely combined

## For the decoration:

- Sandwich the 2 sponges together with the buttercream mix and with the remaining, entirely cover the outside of the sponge
- Place the flakes and marshmallows on the cake as you please
- Drizzle the melted white chocolate over the cake to finish