

Merlyn chocolate cake



A decadent and moreish cake which will leave guests coming back for more!

Serves 10 | **Prep** 20 minutes | **Cook** 50 minutes

Ingredients

150g salted butter
100g good dark chocolate
180g sugar
2 tablespoons good quality cocoa powder
150ml Merlyn cream liqueur
175g plain flour
2 teaspoons baking powder
3 large eggs lightly beaten

For the chocolate ganache

200g dark chocolate
100g unsalted butter
1 tablespoon very strong coffee

Method

- 01** Pre-heat the oven to 170°C/Gas 3. Grease and line a 20/21cm cake tin.
- 02** Melt the chocolate, butter sugar, cocoa powder and Merlyn liqueur together over a bain-marie or in the microwave. Stir until smooth and leave to cool.
- 03** Add the eggs to the mixture and then sift in the flour and baking powder.
- 04** Fold to combine, and pour the batter into the prepared tin.
- 05** Bake for around 40 minutes, until the sides no longer wobble when you shake the tin, but the middle still appears slightly soft and molten.
- 06** Take the cake out of the oven and let it cool for 5 minutes or so, then turn it out onto a wire rack.
- 07** When it is completely cool, make the ganache. Put the chocolate, butter and water into a bowl and melt gently over a bain-marie or in the microwave. Stir lightly until the glaze is glossy.
- 08** Let it cool and thicken for a few minutes before glazing the cake and leaving to set.