

Moist, Muddy and Marvellous White Chocolate Cake

You'll need:

- 395g white chocolate chips or roughly broken white chocolate (not choc melts)
- 200g butter
- 1 cup cream
- 3/4 cup caster sugar
- 1 tbsp (yes, tbsp) vanilla paste
- 3 eggs, lightly beaten (we use eggs with a minimum weight of 59g)
- 1/2 cup SR flour
- 1 1/2 cup plain flour

White Chocolate Icing (or ganache if you want to be fancy)

- 200g white chocolate chips or pieces
- 1/2 cup icing sugar
- 1/3 cup cream

Method:

Preheat oven to 160°C.

Line a large cake tin with two layers baking paper.

Melt chocolate, butter, cream and sugar in a pan on the lowest possible heat, sitting till smooth.

Take off heat as soon as the chocolate has melted. Leave to cool for 15 minutes.

Beat in eggs well, one by one, and then the vanilla.

Add half the flour, mix in gently, then the rest of the flour.

Scrape the now thick mixture into the pan.

Bake for about 1 hour 20 minutes or until very, very light brown on top and firm when you press it. A knife will come out clean (ie no sticky bits when you gently push it into the middle. Don't worry- the hole closes up if the cake is hot.)

If the cake is browning too fast, cover the top of the tin with a baking tray.

Remove cake from oven. Leave in the tin covered in a CLEAN fresh tea towel till cool.

Carefully invert onto a plate.

Ice. Don't try to ice a warm cake – the icing will melt.

Spread icing evenly over the top. If you wish, make double layer cake by halving the cake and putting a layer of icing between the two halves.

This cake is excellent the day it is made; better the second day; and extremely good for a week kept in a sealed container in the fridge.

Decorate as lavishly as you desire. I usually find a few strawberries or raspberries are enough, but for a birthday- go all out!

Or see Linda Bunn of Braidwood if you want it turned into something truly extraordinary!