

Be a Star Bake a Cake



Sunken Chocolate Cake by Rick Stein

Ingredients

Serves 8

- 225g (8oz) butter
- 225g (8oz) good quality plain chocolate, broken into pieces
- 50g (2oz) ground almonds
- 60g (2¼oz) plain flour
- 6 medium eggs, at room temperature
- 50g (2oz) light soft brown sugar
- 175g (6oz) caster sugar
- Icing sugar for dusting
- Double cream, to serve

Taken from Rick Stein's 'Food Heroes' and published by BBC Books.



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Method

Pre-heat the oven to 180°C/350°F/Gas Mark 4. Grease and line a 20cm (8in) clip sided cake tin with baking paper.

Put the butter and chocolate into a heatproof bowl and rest it over a pan of barely simmering water. Leave until melted, then stir until smooth. Remove and leave to cool slightly.

Sift together the ground almonds and flour. Separate the eggs into 2 large bowls. Add the light brown sugar to the egg yolks and whisk until pale and creamy. Gently fold in the melted chocolate mixture and the almond and flour mixture.

Whisk the egg whites into soft peaks and then whisk in the caster sugar, a little at a time, to make a soft meringue. If it's too stiff you will find it difficult to fold into the rest of the cake mixture. Fold it in with a large metal spoon, pour the mixture into the prepared tin and bake for 50 minutes or until a skewer, inserted into the cake, still comes out a bit wet. This cake is best if slightly undercooked. Remove and leave to cool.

Carefully remove from the tin and pull off the paper. Cut into wedges, dust with icing sugar and serve with some pouring cream.