Chocolate Fudge Cake

**Serves:8-10**

**Prep time:20 mins**

**Cooking time:1 hour**

Ingredients:

200g plain chocolate broken into chunks

200g butter

200g light brown muscavado sugar

100ml buttermilk

2 eggs beaten

170g self-raising flour

3 tbsp cocoa powder

1. Heat oven to 160 ̊C. Line a 24cm round cake tin with butter and baking parchment. Gently melt the chocolate, butter and sugar into a large pan with 100ml hot water. Set aside for 2 minutes, then stir in the buttermilk followed by the eggs.
2. Stir or whisk in the flour until lump free, then pour into the tin. Bake for 50-55 minutes until a skewer comes out clean. Sit the tin on a wire rack to cool.

Ingredients for sauce:

500ml double cream

100g brown sugar

4 tbsp golden syrup

200g dark chocolate

1 tsp vanilla extract

1. Melt all the sauce ingredients in a saucepan.

Serve the cake with the sauce and ice-cream if you would like. Enjoy!