

Sticky Chocolate Cake



This is a recipe for Sticky Chocolate Cake from a Community Interest Company called Turning Heads.



This recipe will make a cake which you can cut into 8 slices.

You will need:



- 125 grams butter
- 100 grams dark chocolate
- 340 grams marmalade
- 150 grams caster sugar
- 2 eggs
- 150 grams self-raising flour

You will also need:



- a saucepan
- a large mixing bowl
- a wooden spoon
- an electric whisk
- a 20cm cake tin
- a small bowl
- a sieve
- non-stick baking paper

How to make your sticky chocolate cake:



1. Turn the oven on to 200°C, 180°C if you have a fan oven, or gas mark 6.



2. Cut the non-stick baking paper so that it covers the inside (sides and bottom) of your cake tin.



3. Put the butter and chocolate in a saucepan and melt on a low heat.



4. Stir the butter and chocolate slowly with a wooden spoon as they melt.



5. When the butter and chocolate have melted, pour them into a large mixing bowl.



6. Add the sugar into the bowl and mix with the wooden spoon.



7. Put 3 tablespoons of marmalade in a small bowl and leave it until later.



8. Add the rest of the marmalade to your mixing bowl and mix with the wooden spoon.



9. Break the eggs and add them to the mixing bowl. Mix with the wooden spoon.



10. Use the sieve to sift the flour into the mixing bowl.



11. **Fold** the flour into the mixture.



Fold means you lift the spoon out of the mixture as you mix. This helps to get more air into your mixture.



12. Pour the mixture into the cake tin. You might want to use a spoon to get all of the mixture out of the bowl.



13. Put the cake tin in the oven for 30 minutes.



14. Take the cake tin out of the oven and spread the 3 tablespoons of marmalade on the top of the cake.



15. Put the cake back in the oven for another 15 to 20 minutes.



16. Take the cake out of the oven and leave it to cool.



Turning Heads have made a video to go with this recipe. [Watch the Turning Heads sticky chocolate cake video on YouTube.](#)



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