

# Delicious Chocolate Cake

This makes a huge cake! If you'd prefer to make something smaller you can divide the recipe by 2 or even 4 to make a smaller cake with just 1 or 2 layers. You may have to keep an eye on the cooking time and adjust based on the amount of batter in the cake tins.

*Food Allergies and intolerances: Before you make this recipe please check the ingredients carefully as they include allergens like eggs, wheat and milk.*

## For the chocolate cake

200g white chocolate  
450g unsalted butter, softened  
450g caster sugar  
8 eggs  
450g self-raising flour  
2 tsp baking powder  
200ml buttermilk  
1 tbsp cardamom powder

## For the buttercream

500g unsalted butter, softened  
1kg icing sugar  
150g white chocolate  
50ml whole milk

## For the fillings

300ml double cream  
1/2 tbsp matcha powder  
140g white chocolate  
250g cloudberry jam  
150g fresh raspberries  
1 lemon

## For the decoration

1 can gold spray  
1 handful mixed berries

Line 3 cake tins (20cm diameter) with baking paper and preheat an oven to 180°C. Melt the white chocolate for the cake in separate bowls over a pan of water or in a microwave, then leave to one side for later.

Beat the butter and sugar together in a large bowl or kitchen mixer until light and fluffy. Crack in the eggs one at a time as you beat, including a heaped tablespoon of the flour every 2 eggs. Sieve the rest of the flour into the bowl with the baking powder and gently mix it into the wet ingredients, folding to avoid knocking out all the air you've just beaten in. Fold in the buttermilk, followed by the melted white chocolate and cardamom powder.

Divide the mixture between the 3 cake tins. Bake for 35 minutes. Remove the cakes from the oven once baked, risen and when the sponge bounces back when lightly pressed. Leave to cool completely, on a wire rack. Peel back the baking paper and trim each cooled sponge so that they're neat and even.

Beat the butter and icing sugar together in a bowl until soft and smooth. Melt the chocolate for the buttercream over a pan of water or in a microwave. Leave to cool for 15 minutes.

Add the milk and the white chocolate and beat them into the buttercream.

Transfer to piping bags.

Pipe the buttercream onto the sponges, starting from the centre of the sponge and working outwards. Mash the fresh raspberries into the cloudberry jam, squeeze in a little lemon juice and spread the mix over the butter cream on top of 3 the sponges.

Place the sponge layer on top of each other, keeping the stack even and finishing with the sponge that has no jam on it. Spread a thin layer of the buttercream around the cake to crumb coat it (but so that you can still see the jam layers) and chill for a few hours in the fridge.

Make the ganache by heating 100ml of the double cream with the matcha powder until just at a simmer. Finely chop the chocolate, place it into a bowl and pour over the hot cream. Stir to combine everything, then leave for 20 minutes to cool slightly. Whip the remaining double cream in a new mixing bowl, then fold just enough of the ganache into it to make it slightly runny, but fluffy.

Now spread the ganache over the top of the chilled cake, let it run down the sides in a drip. Chill for another 30 minutes.

Decorate with the fresh fruit and serve!

**Serves 12**