

Double dark chocolate cake

Chocolate cake with rum syrup, apricot jam and ganache

20 cm cake | Serves 8–10

Ingredients

CAKE

- **200 g** butter
- **200 g** dark chocolate
- **100 g** milk chocolate
- **4** eggs
- **200 g** soft brown sugar
- **½ tsp** salt
- **150 g** plain flour
- **10 g** baking powder
- **5 g** cornflour
- **5 tbsp** apricot jam

RUM SYRUP

- **50 ml** water
- **45 g** sugar
- **25 ml** dark rum

GANACHE

- **75 g** dark chocolate
- **75 g** milk chocolate
- **100 ml** whipping cream

OPTIONAL

- chocolate curls to decorate

Method

BAKING THE CAKE

1. Preheat the oven to 165 °C.
2. Melt the butter in a heavy-based saucepan. Add the 200 g dark chocolate and 100 g milk chocolate and stir regularly until melted. Take off the heat and let the chocolate butter cool slightly.
3. Whisk the eggs in a mixing bowl. Mix in the brown sugar and ½ tsp salt, then stir in the chocolate butter.
4. Sift the flour with the baking powder and cornflour over the bowl and gently fold it into the chocolate mixture with a spatula.
5. Line the base of the tin with baking paper (or grease with butter and dust with flour). Spoon in the batter and smooth the top.
6. Bake the cake for about 30 minutes. Take it out of the oven and leave to cool.

RUM SYRUP AND FILLING

7. Bring the water and sugar to the boil until the sugar has dissolved, leave to cool and stir in the rum.
8. Cut the cake in half horizontally. Generously drizzle the bottom half with rum syrup and spread with the apricot jam.
9. Place the top half back on exactly.

GANACHE

10. Heat the cream in a saucepan until almost boiling. Turn off the heat and melt the chocolate in it.
11. Let it cool slightly, then pour the ganache over the cake in a thin stream so the top and sides are completely covered. Smooth with a spatula if needed.
12. Decorate with chocolate curls if you like.

EQUIPMENT

Heavy-based saucepan, mixing bowl, whisk, sieve, spatula, 20 cm springform tin, baking paper, large knife