

# Chocolate Topsy Cake

Simple and sweet without being overpowering.

This is an **English**<sup>1</sup> recipe.

Special Equipment: loaf tin.

## Ingredients

- 27 or 28 sponge fingers
- 200 g (2 large bars) Darkly Divine **FAIRTRADE** chocolate
- 30 ml **FAIRTRADE** rum
- 284 ml (1 carton) double cream
- 150 g ground almonds
- 50 g **FAIRTRADE** caster sugar
- 90 ml sherry
- a little cream for decorating
- FAIRTRADE** chocolate sprinkles

## Method

### Preparation

Line the loaf tin with clingfilm.

Break the chocolate into segments.

Put the ground almonds and sugar into a mixing bowl, and stir to remove any lumps.

Whisk the cream (hand whisk or food mixer) until it holds the peaks.

### Cooking

Bring 4 cm of water to the boil in a saucepan and turn the heat down to simmer.

Suspend a pyrex bowl over the saucepan and put in the chocolate pieces. Stir gently until they have melted.

Take the chocolate off the heat and mix in the ground almonds and sugar.

Allow to cool for 2 to 3 minutes and then add the rum and stir.

Add the cream and gently stir. The mixture should now be about as runny as runny Tropical Forest honey.

Line the bottom of the loaf tin with sponge fingers (mine took 9), and moisten with a couple of spoons (30 ml) of sherry.

Make a layer on top of (and around the fingers with the chocolate mixture.

Make another layer of sponge fingers and moisten in the same way.

Make another layer of chocolate.

Make a third layer of fingers (you may need 1 extra for this layer) and again moisten with sherry, and then add the last of the chocolate mixture.

Place in the refrigerator until thoroughly cool and set.

### Assembly

Ease the cake out of the tin and remove the cling film.

Decorate with a little extra whipped cream (and some **FAIRTRADE** chocolate sprinkles if you can find them in UK).

### To serve

Serve in slices.

<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/england.htm>

## Variations

Substitute "hundreds and thousands" for the sprinkles.