

# Walnut and Chocolate Cake

Rich, dark and nutty **English**<sup>1</sup> cake.

## Ingredients

- 200 g butter
- 400 g **FAIRTRADE** plain chocolate
- 75 g **FAIRTRADE** Cocoa
- 6 hens eggs
- 300 g **FAIRTRADE** caster sugar
- 125 g **FAIRTRADE** chopped walnuts

## Method

Sift the sugar through a sieve.

Stir / melt the butter and chocolate together in a bowl over simmering water.

Stir in the cocoa powder and allow to cool a little.

Whisk up the eggs in a bowl over simmering water until light and fluffy and about three times increased in volume from when you start.

Remove from the heat and fold in the chocolate mixture and then the nuts.

Grease a spring bottom cake tin.

Pour into the tin and bake at Gas Mark 4 180 dec C for 35 minutes.

Allow to cool before turning out.

## To serve

Slice and serve with dollops of whipped cream.

## Variation

Pecan nuts are very good for you.

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