



The Wilson Chocolate Cake

Ingredients

- 175g plain flour
- 60g chocolate powder
- 1 tablespoon cocoa powder
- 110g soft butter
- 110g granulated sugar
- 115g golden syrup
- 2 eggs
- 140ml milk
- 1 teaspoon bicarbonate of soda

Middle icing

- 175g plain flour
- 60g chocolate powder
- 1 tablespoon cocoa powder
- 110g soft butter
- 110g granulated sugar
- 115g golden syrup
- 2 eggs
- 140ml milk
- 1 teaspoon bicarbonate of soda

Top icing

- 175g icing sugar
- 60g chocolate powder
- 2 teaspoons instant coffee
- 250ml boiling water
- Knob of butter

Method

1. Preheat your oven to 180C/160C fan
2. Grease two cake tins
3. Sieve the plain flour, chocolate powder and cocoa powder into a bowl
4. Melt the butter, granulated sugar and golden syrup in a pan, then add this to the flour mixture and stir well
5. Add the eggs one at a time and beat well
6. In a pan, heat the milk to body temperature, then add the bicarbonate of soda and stir into the milk
7. Pour the milk mixture into the cake mixture a bit at a time and stir well
8. Pour the mixture into the prepared cake tins and bake in the oven for 18 minutes
9. Remove from oven and cool on a wire rack
10. To make the middle icing, put the butter, icing sugar and chocolate powder into a bowl. Add a tiny amount of boiling water and stir into a thick paste
11. To make the top icing, sieve the icing sugar and chocolate powder into a bowl. In a cup, add the instant coffee, boiling water and a knob of butter, and stir together. Add a tiny amount of the coffee mixture to the sugar mixture and stir well
12. When the cake has cooled fully, spread the middle icing onto one of the cake layers and place the other cake layer on top, before adding the second layer of icing

Thank you to Dementia UK staff member Daisy Wilson for sharing her family recipe. The cake in the photo above was made for Daisy's Grandad Tony's birthday and decorated to depict him in his vegetable patch.