



Chocolate cake

NIBBLEDISH CONTRIBUTOR

Ingredients

125g butter 100g dark chocolate broken into pieces 300g thin cut marmalade 150g caster sugar 2large eggs,beaten pinch salt 150g self raising flour 20cm springform tin ,buttered and floured Oven180/gas 4

Instructions

Sometimes all you need is chocolate, even in a spicy household Melt butter and then stir in the chocolate. Mix until smooth and melted. Now, add the marmalade,sugar,salt and eggs. Stir with wooden spoon until well mixed,beat in the flour bit by bit. Pour into tin and bake for approx 50mins. Leave to cool . The icing is a matter of choice. As in the photo you could pour some melted chocolate and mix with some butter spread over the cake and sprinkle chocolate hundred and thousands