



Summer Fruits Chocolate Cake



Serves
10



Prep
20 minutes



Cooking
15 minutes



This all-in-one chocolate cake with its fabulous summer fruit topping is not just easy to make, it is also delicious to eat!!

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	258 Kcal	15g	16g	9.9g	0.13g
RI%	13%	17%	23%	50%	2%

Method

1. Preheat the oven to 180°C, Fan oven 160°C, Gas Mark 4. Line the bases of 2 x 18cm (7 inch) sandwich tins with circles of baking paper.
2. Tip both cans of summer fruits filling into a large sieve or colander placed over a bowl to drain off some of the sauce.
3. Put the softened butter into a large mixing bowl with the caster sugar, eggs, vanilla extract and milk. Sift in the flour and cocoa powder. Use a wooden spoon to beat together thoroughly for 1 minute.
4. Share between the prepared tins, levelling the tops. Bake for 13-15 minutes until risen and firm. Cool for 10 minutes, then turn out of the tins and cool completely.
5. Whip the cream in a chilled bowl until it holds its shape. Spread evenly over the tops of the two cakes. Spoon the summer fruits filling evenly over the tops, then lift one cake onto the other to sandwich together.

Ingredients

2 x 410g cans Princes Summer Fruits Fruit Filling
110g butter, softened
110g caster sugar
2 large eggs
1tsp vanilla extract
2tbsp milk
110g self-raising flour
25g cocoa powder
200ml double cream

