



Easter Nest Cake

Bake a showstopping cake for Easter

INGREDIENTS

Serves: 8-10

FOR THE CAKE

- 250g dark chocolate (chopped)
- 125g unsalted butter (softened)
- 6 medium eggs (2 whole, 4 separated)
- 175g caster sugar (75g for yolk mixture, 100g for whites)
- Baking parchment

FOR THE TOPPING

- 125g dark chocolate (chopped)
- 250ml double cream
- Chocolate mini eggs (for decorating)

METHOD

Preheat the oven to gas mark 4/180°C/160°C Fan/350°F.

Line the bottom of a 23cm / 9in springform cake tin with the baking parchment.

Melt the 250g chocolate with the butter in either a double boiler or a microwave and then set aside to cool slightly.

Whisk the 4 egg whites until firm, then gradually add the 100g of sugar and whisk until the whites are holding their shape and peak gleamingly – but not stiff. Remove this bowl (if you're using a freestanding mixer, a handheld job would do fine) and set aside while you whisk, in another bowl, the 2 whole eggs and 4 yolks with the 75g of sugar (you can add a few drops of vanilla essence here if you wish), and then gently fold in the chocolate mixture. Lighten the mixture with some egg whites – just dollop a large spoonful in and stir briskly – and then fold in the rest of the whisked whites gently, in about three goes.

Pour into the prepared tin and bake for 35-40 minutes or until the cake is risen and cracked and the centre is no longer wobbly on the surface. Cool the cake in its tin on a wire rack; the middle will sink as it cools and the sides splinter. You want this to look like a cake with a crater in it, so do not panic at the vision of imperfection in front of you. That's one of the reasons this cake is so un-stressful to make.

To finish the cake, carefully remove it from the tin and place it on a plate or cake-stand, not worrying if bits fall off here and there. Put them back in a loose fashion. Melt the chocolate for the topping and leave it to cool a little. Whip the cream until it is firming up and aerated but still soft, and then add the vanilla and fold in the melted chocolate. Fill the crater of the cake with the chocolatey cream, easing it out gently towards the edges of the cake with a rubber spatula, and then arrange the chocolate mini eggs on top to form a cute little nest

