



# CLONAKILTY CHOCOLATE CAKE



By Irish Yogurts Clonakilty

Chocolate Cake

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Method

## For the Cake

- Line a 23cm spring form tin. Preheat the oven to 180°C
- Put all the cake ingredients into a bowl and mix until the smooth, pour into the prepared tin, make a slight hollow with a back of a spoon in the centre of the cake.
- Bake for 35 minutes in the preheated oven. Allow to cool.

## For the Icing

- As the cake is cooling place the crème fraîche and chocolate drops in a heat proof bowl over a pan of simmering water and stir until the chocolate is melted – set aside until cooled
- Spread the icing over the cake and decorate with mini Easter eggs

## To Serve

- Serve with a dollop of crème fraîche

Ingredients

### For the Cake

- 150g of [Irish Yogurts Clonakilty Greek Style Natural Live Yogurt](#)
- 150 ml sunflower oil



- 3 Eggs
- 275g Plain flour
- 185g Caster sugar
- ½ teaspoon baking powder
- 35g Cocoa powder sifted

**For the Icing**

- 125g of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 125g chocolate

**To Decorate**

- Easter eggs

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