

Tools

- Mixer
- Whisk
- 2 x 6" round by 3" deep cake tins
- Greaseproof paper
- Side scraper
- Scales

Ingredients

- 420g self raising flour
- 630g sugar
- 100g cocoa
- 1 ½ tsp salt
- 160g vegetable oil
- 2 large eggs
- 380g semi-skimmed milk
- 1 tsp coffee in 380ml of boiling water

Oven at 160°C for 1 hour and 30 minutes

Ganache

- 2kg white chocolate
- 660ml double cream
- Pink pro gel (Fractal Colours)