



Make it a Happy Easter with chocolate....by Sian Hindle

We all overindulge at Easter with Chocolate. It's definitely my favourite time of year with the shops packed with cakes, biscuits, buns, eggs, bunnies and all things chocolaty.

These recipes are decadent and perfect for celebrating Easter, this moist and dense chocolate cake is almost like a brownie, bake the cake and serve it for tea on Easter Sunday.

Decadent Chocolate Cake 14 slices

200g Dark Chocolate (60% Cocoa Solids)

200g Unsalted Butter

1tbsp Coffee Granules

85g SR Flour

85g Plain Flour

¼ tsp Bicarbonate of Soda

200g Light Brown Sugar

200g Caster Sugar

25g Cocoa Powder

3 Eggs

75ml Buttermilk

Grated Chocolate, Chocolate Curls, Mini Eggs and an Easter Chick to decorate



Ganache

284g Double Cream

200g Chocolate

2tbsp Caster Sugar

1. Butter an 8" round deep cake tin and line the base.
2. Heat the oven to 140°C/Gas 3.
3. In a bowl, place the butter, chocolate, coffee granules and 125ml Cold Water, place in the microwave and warm on medium for 5 minutes, stirring halfway through.
4. While the chocolate is melting, mix the flours, bicarbonate of soda, sugar and cocoa in a large bowl. In a jug, beat the eggs with the buttermilk.
5. Pour the melted chocolate mixture, egg mixture into the flour mixture. Stir well to incorporate. The mixture will be smooth and runny.
6. Pour into the tin and bake for 1 hour 30 minutes until the cake feels firm to touch.
7. Cool in the tin, then turn out onto a wire rack to cool completely.
8. When the cake is cold, cut into three layers.
9. To make the ganache, Place the cream and sugar into a pan, bring to the boil, watching carefully. Pour over the chocolate and stir until smooth.
10. Sandwich the layers together with a little of the ganache. Pour the remainder over the top and spread over the sides. Decorate with chocolate curls and eggs.
11. This cake will keep moist and gooey for 4 days, bake and freeze ahead if you wish.

La Crème Patisserie, Unit 6, Mardon Park, Baglan Energy Park, Port Talbot SA12 7AX

Tel 01639 813166 Email Sian@lacrempatisserie.co.uk



Chocolate Cornflake Cakes Makes 12

Use up any leftover chocolate eggs by melting them and making Easter nests, encouraging your children to cook and enjoy eating something they have made.

Leftover Chocolate Eggs

Cornflakes/Rice Crispies/ Honey Nut Flakes

Chocolate Eggs

Melt the chocolate gently in the microwave , stir in the cornflakes (or whatever you are using) The chocolate should coat the cornflakes, but not be too thick. (Which makes it too hard to bite.)

Place into paper cases and fill each nest with mini eggs. Set aside for 30 minutes to harden before eating.





Chocolate Hot Cross Bread & Butter Pudding Serves 6

This pudding is perfect to use up day old Hot Cross Buns, the combination of cinnamon and chocolate adds a new dimension to an old favourite.

3 Eggs

150g Caster Sugar

500ml Double Cream

500ml Full Fat milk

Nutella or Chocolate Spread

6 Hot Cross Buns, each cut into 3 slices

Vanilla Essence

Apricot Jam for glazing

1. Preheat the oven to 160°C Fan/ Gas 4.
2. Whisk the eggs with the sugar, milk, cream and vanilla.
3. Spread the nutella on the slices of hot cross bun, arrange chocolate side up in a shallow ovenproof dish, finishing with the tops facing up.
4. Pour the custard over, ensuring that the buns are soaked in the custard.
5. Stand the dish in a bain marie (A roasting dish filled ½ with water.) Bake for @ 30 minutes or until the custard is set and the bread golden.
6. Glaze the top with warmed apricot jam. Serve immediately with custard or chocolate sauce.
7. To serve, I have cut my pudding out into circles, which makes for a neater appearance.
8. Decorate the plate with chocolate sauce and custard. Draw a cocktail stick through the sauce to give a “cheffy” appearance.



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