

Chocolate and rum gâteau

A superb gâteau with luscious jam and rum filling and glossy chocolate icing. The warm filling melts into the cake and makes it moist and fruity

DESSERT Cuts into 16

Overall timing 1½ hours plus cooling

Equipment 2×10 inch (25cm) round cake tins, 3 bowls, electric mixer, 2 saucepans, wire rack

Freezing Complete Step 7. Foil-wrap cake, seal, label and freeze. Freezer life: 3 months. To use: unwrap and thaw at room temperature for 4–6 hours. Complete Steps 8 and 9

INGREDIENTS

	Cake	
4oz	Cocoa	125g
16fl oz	Boiling water	450ml
1 tbsp	Rum	15ml
8oz	Softened butter	225g
1lb 2oz	Granulated sugar	500g
4	Eggs	4
1 teasp	Vanilla essence	5ml
14oz	Plain flour	400g
2 teasp	Bicarbonate of soda	2×5ml
½ teasp	Salt	2.5ml
½ teasp	Baking powder	2.5ml

Filling and topping

4 tbsp	Apricot jam	4×15ml
6 tbsp	Rum	6×15ml
3½oz	Plain dessert chocolate	100g
2oz	Butter	50g
4oz	Icing sugar	125g

METHOD

- 1 Preheat the oven to 350F (180C) Gas 4. Grease and base-line the cake tins.
- 2 Put the cocoa into a bowl and gradually whisk in the boiling water and rum. Allow to cool completely.
- 3 Cream the butter and sugar with an electric mixer till pale and fluffy. Gradually beat in the eggs, beating well between each addition. Add the vanilla essence.
- 4 Sift a quarter of the flour, bicarbonate of soda, salt and baking powder into the creamed mixture and whisk in with one third of the cocoa mixture.
- 5 Continue adding dry ingredients and cocoa mixture alternately till all the ingredients are used.

- 6 Spread mixture into the tins and smooth the tops. Bake just above the centre of the oven for about 30 minutes till the cakes shrink from the sides of the tin and the centre springs back when lightly pressed.
- 7 Allow cakes to cool in the tins for 10 minutes. Meanwhile, put the jam and half the rum into a saucepan and stir over a low heat till the jam melts. Run knife round edge of cakes, then remove from the tins. Place 1 on a wire rack, with the crust side down. Spread with the hot jam mixture and cover with the remaining sponge. Press together lightly and leave to cool completely.
- 8 To make the icing, break the chocolate into pieces and put into a bowl with the butter. Place bowl over a pan of simmering water and stir till melted. Remove from the heat, add the sifted icing sugar and the remaining rum and beat well.
- 9 Pour the icing on to the cake and spread quickly with a palette knife. Lift the rack and tap it sharply on the table so that the icing flows over the sides of the cake. Allow to set slightly then mark the top into 16 slices. Leave to set completely before transferring to a flat dish or serving board.

Below: Chocolate and rum gâteau – a soft-textured cake best eaten with a fork

