

INGREDIENTS

Cake

250g Trewithen Dairy Unsalted Butter, at room temperature, cubed

200g Dark Chocolate, broken up

2 tsp Instant Coffee Granules, dissolved in 350ml boiling water

250g Caster Sugar

2 Eggs, beaten

2 tsp Real Vanilla Extract

240g Self-Raising Flour

30g Cocoa Powder

Good pinch of Salt

Ganache

200ml Trewithen Dairy Double Cream

175g Dark Chocolate, broken into pieces

3 tbsp Golden Syrup

50g Trewithen Dairy Unsalted Butter

Nest

150g Marshmallows

100g Trewithen Dairy Unsalted Butter

2 tbsp Cocoa Powder

100g Shredded Wheat

1 tbsp Golden Syrup

Mini chocolate eggs - handful to decorate

METHOD

Preheat oven to 170c. Grease and dust cocoa powder into an 18cm cake tin.

- 1. Put the butter, chocolate and sugar in a large bowl, pour the hot coffee over and stir until the chocolate sugar has completely dissolved.
- 2. Add the real vanilla extract and beaten eggs.
- 3. Sift the flour, cocoa powder and salt into the chocolate batter.
- 4. Pour into the prepared cake tin and bake for approximately 1 hour or until a cake tester inserted comes out clean.
- 5. Allow the cake to cool completely on a wire rack.
- 6. While the cake is cooling, make the nest. Line a baking tray with parchment. Over a low heat, melt the marshmallows and butter together while gently stirring until combined. Stir in the cocoa powder and golden syrup before adding the shredded wheat. Remove from the heat and mould a nest shape approximately the size of the cake onto the baking parchment. Decorate with eggs on top crushing a few first works well. Allow it to cool completely you can pop it in the fridge to speed things up.
- 7. To make the ganache, put the broken chocolate and golden syrup in a bowl. Heat the cream until nearly boiling before whisking it into the bowl of chocolate until completely dissolved. Whisk in the butter.
- 8. Pour the ganache over the cooled cake. Top with the cooled chocolate nest and serve!