

## **Stork Easter Nest Indulgent Chocolate Cake**

### **Ingredients:**

Cake

140g Stork tub

250g caster sugar

2 eggs, large

1 tsp vanilla extract

220g plain flour

$\frac{3}{4}$  tsp bicarbonate of soda

60g cocoa powder

200ml soured cream

100g milk chocolate melted

Nest

95g milk chocolate, melted

65g cornflakes

Filling

Selection of chocolate eggs (white, milk and dark)

125g continental chocolates

20g white chocolate curls

**Prep Time:** 40 minutes plus cooling

**Oven Temperature:** 160c (fan)/180c/Gas Mark 4

**Bake Time:** 40-45 minutes

**Makes:** 1 x 8" Cake

**Serves:** 12

### **Method:**

Grease and line the base of an 8" deep sided cake tin.

In a large bowl beat together all the cake ingredients until evenly combined; Stork, sugar, eggs, vanilla, plain flour, cocoa powder and soured cream.

Transfer the mixture to the prepared tin, roughly level with the back of a spoon and bake in the oven for 40-45 minutes until a skewer when inserted comes away clean.

Transfer to a wire rack and allow to cool completely.

Place the cake on a serving plate and top with 100g of melted milk chocolate allowing it to drizzle down the sides of the cake. Allow the chocolate to set.

Mix together the cornflakes and 95g melted milk chocolate, spoon around the top of the cake to form the nest.

Fill the centre with chocolate eggs and continental chocolates.

Scatter over the white chocolate curls and serve.