



Ingredients

For Chocolate Sponge Cake

85 g refined flour
15 g cocoa powder
100 g butter
100 g sugar
2 eggs
1 tsp vanilla essence
3/4 tsp baking powder
1/4 tsp baking soda
2 tbsp milk

For the Soaking Syrup

1 cup water
3 tsp instant coffee
3 tsp sugar
2-3 tsp rum (optional)

For Custard Cream

1 cup milk
3-4 tsp sugar
3 tsp custard powder
1/2 tsp vanilla essence
3 tbsp fresh cream
Cherry or rum to taste

For Garnish

1 & 1/2 tsp cocoa powder
1 & 1/2 tsp coffee powder

Nutrients

Approx. calories per serving: 350 kcal

Procedure

To make the chocolate sponge, cream the butter and sugar together until light and fluffy. Add the beaten eggs to it along with the vanilla essence and mix well. Now add the flour along with cocoa powder, baking powder, baking soda and milk. Mix well. Pour the cake batter into a lined cake tray and bake following instructions in the "Everyday Cooking" section. Cool the cake and cut it into two parts.

To make the soaking syrup, heat 1 cup of water in a suitable unit, add the sugar and coffee powder and mix until it dissolves. Cool the mixture and add rum to it. For making custard cream, heat 1 cup of milk in a suitable unit and add the sugar to it. Soak the chocolate sponge cake thoroughly in the syrup.

Dissolve the custard powder in 1-2 tbsp of milk and add it to the milk, stirring continuously until the custard thickens. Cool and add the cream, vanilla essence and the rum. Place one layer of the cake on serving dish. Spread half of the custard cream over it, cover it with other layer of cake and spread rest of the custard cream. Sprinkle the cocoa and coffee powder over it to decorate. Serve chilled.