Junior bake off champs Lemon drizzle chocolate cake

sponge:

.175g unsalted butter

.175g golden caster sugar

.3 large eggs

.50g cocoa powder

.100g self-raising flour

.1-2 tbs milk

.milk

Icing:

.2 eggs

.87.5 g of caster sugar

.87.5g of softened butter

.3 quarters of a table spoon of baking powder

. grated zest of half a lemon

.50g of granulated sugar

. juice of half a lemon

. strawberry syrup

Sponge. Preheat the oven to 180C/160C Fan/Gas 4. Lightly butter two loose-bottomed 20cm/8in sandwich tins and line the bases with baking paper.

Put the butter, sugar, eggs, flour, baking powder and cocoa in a large bowl and beat for 2 minutes, or until just blended. (An electric mixer is best for this, but you can also beat by hand using a wooden spoon.)

Divide the mixture evenly between the tins. Level the surface using a spatula or the back of a spoon.

Bake for 25-30 minutes. The tops of the cakes should spring back when pressed lightly with a finger. Leave the cakes to cool in the tins for 5 minutes. Run a small palette knife around the edge of the tins, then carefully turn the cakes out onto a wire rack. Peel off the paper and leave to cool completely.

Choose the cake with the best top, then put the other cake top-down onto a serving plate. Spread with the jam and whipped cream, put the other cake on top (top upwards) and sprinkle with caster sugar to serve.

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