



The Trunchbull's Special Chocolate Cake

In the story *Matilda*, the Trunchbull made Bruce Bogtrotter eat all of the chocolate cake himself as punishment. Make this special chocolate cake at home or at school with some help and see if your cake is as delicious as hers was – but remember to share it so you don't feel sick!

Cake Ingredients

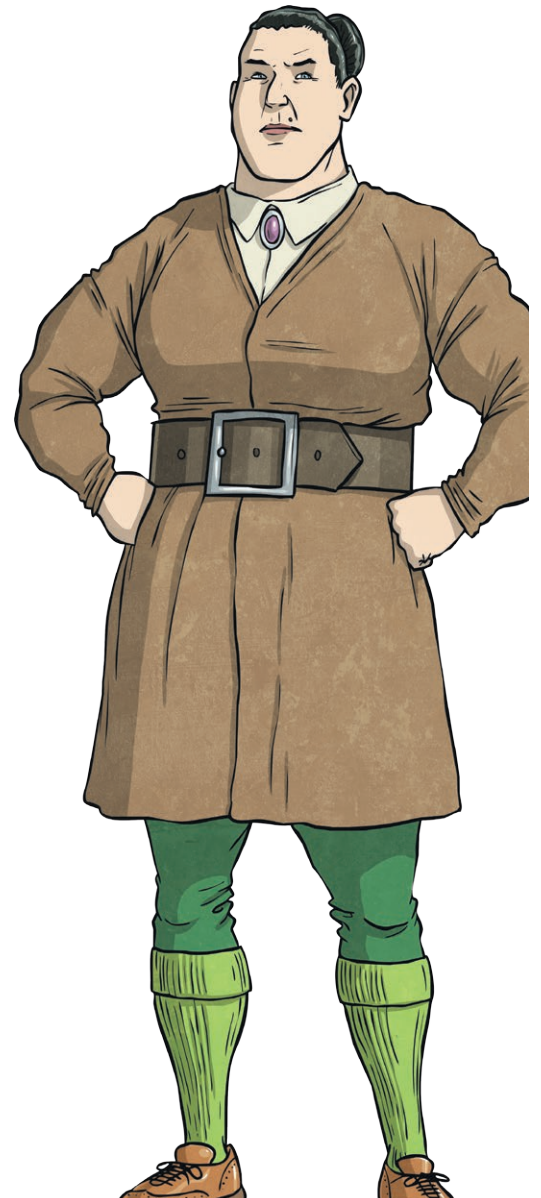
175g butter, softened
1 cup sugar
 $1\frac{3}{4}$ tsp vanilla essence
3 eggs
 $\frac{1}{2}$ cup cocoa powder
2 cups standard flour
2 tsp baking powder
1 cup milk

Icing Ingredients

500ml cream
500g dark chocolate

Equipment

Electric beater
Bowl
Baking paper
Round cake tin



Method

1. Preheat the oven to 180°C.
2. Line a 22cm round cake tin with baking paper and grease the sides so that the cake does not stick.
3. Using an electric beater, cream the butter, sugar and vanilla essence until light and fluffy. Add the eggs one at a time, beating well after each addition.
4. Sift the cocoa powder, flour and baking powder together and add to the creamed mixture alternately with the milk. Pour the mixture into the prepared tin.
5. Bake for 45-55 minutes or until the cake springs back when lightly touched. Leave in the tin for 10 minutes before turning out onto a wire rack to cool.
6. While the cake is cooling, prepare the chocolate ganache. Pour the cream into a saucepan and heat gently. Bring up to a simmer but do not boil. Take it off the heat and add the broken-up chocolate, stirring until all of the chocolate is melted.
7. When the cake is cooled and on a plate, pour the chocolate ganache over the top of the cake. For something extra special, try topping the cake with:
 - edible flowers;
 - jelly worms (you can make it look like they are wriggling up out of soil);
 - fresh raspberries and strawberries;
 - or grated white chocolate or white chocolate curls.