Special chocolate cake

The original recipe uses ounces, but we've converted it into grams to make it a bit easier to follow!

Ingredients
170g fresh butter
200g caster sugar
170g melted chocolate
115g dried flour (we'd recommend self-raising!)
115g ground almonds

1 tsp baking powder
4 eggs

For the icing
2 egg whites
115g cocoa powder
115g caster sugar

Method

1. Preheat the oven to 180°C (160°C fan oven).
2. Beat the butter with the sugar to form a cream.
3. Add the melted chocolate, flour, ground almonds and baking powder.
4. Stir in 4 egg yolks, one at a time.
5. Whip the 4 egg whites and lightly fold in with the rest using a wooden spoon.
6. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.

Icing
1. Beat 2 egg whites very firmly.
2. Mix the cocoa powder with the sugar, then lightly combine with the egg whites.
3. Pour mixture onto the cake when it has cooled, then sprinkle with cocoa powder to finish.

CHOCOLATE CAKE (Special).

Beat 6 ozs. fresh butter with 7 ozs. sugar to a cream.
Add 6 ozs. melted chocolate, 4 ozs. dried flour, 4 ozs.
ground almonds, 1 teaspoonful of baking powder. Now
stir in 4 yolks of eggs, one at a time. Whip the 4
whites and mix lightly with the rest. Bake in a slack
oven, then ice with thin chocolate icing.
Beat two whites of egg very firmly. Mix 4 ozs. of very
fine chocolate and 4 ozs. of sugar. Pour this mixture
on the cake which has been baked previously. Powder it
with fine chocolate and let it dry slightly in the oven.

. . . .