Gruffalo Cake

You will need:

200g unsalted butter (soft)
200g caster sugar
5 eggs
200g plain flour
4 tablespoons cocoa powder
3 teaspoons baking powder
Extra butter for greasing

A square cake tin (20cm x 20cm)
A large mixing bowl
A rubber spatula
A wire rack
A food processor

What to do:

Makes 16 servings

First make the cake:

1 Preheat the oven to 180˚C/Gas Mark 4.

2 Dip a piece of kitchen paper in some butter and grease the cake tin.

3 Cream the butter and sugar together in the food processor until pale and fluffy. Transfer to the large mixing bowl.

4 Break the eggs into a small bowl and pick out any pieces of shell.

5 Add the eggs to the butter and sugar and mix well.

6 Sieve the flour, baking powder and cocoa into the mixture. Fold in with a spatula.

7 Pour the mixture into the tin and bake for 40-45 minutes. Check if it's cooked by inserting a knife. It should come out clean.

8 Remove the cake from the tin and transfer to a wire rack to cool.

You will need:

150g butter (soft)
450g icing sugar
3 tablespoons cocoa powder
3 tablespoons milk
1 drop red food colouring

A large mixing bowl
A small bowl
A food processor

Then make the icing:

1 Cream the butter and icing sugar together in the food processor and put in the mixing bowl.

2 Put two tablespoons of the mixture in a small bowl and mix with a drop of red food colouring until pink. Put to one side.

3 Add the milk and cocoa powder to the main mixture and mix well with a rubber spatula.

Turn the page to find out how to decorate your cake!