

RED VELVET BROWNIE CAKE

(slightly modified from Mary Berry's Fast Cakes)

300g semi-sweet chocolate, broken into pieces
200g butter
200g sugar
4 large eggs
1 tsp vanilla paste
150g all-purpose flour
1 + 1/2 tsp baking powder
pinch of salt
8 g red gel color (I used Americolor Super Red)

for icing:

300g powdered sugar
3 tbsp very hot water
squeeze of lemon juice
sprinkles

Heat the oven to 325 F. Grease a 12 x 9 in pan tin and line with parchment paper. Sift the flour with the baking powder and the salt. Reserve. Gently melt the chocolate and the butter together. Let it cool slightly and add the sugar, eggs, vanilla and red gel dye. Mix well until smooth and shiny. Add the flour mixture, stir until no dry bits remain.

Pour the mixture into the pan and level the top. Bake for 35–40 minutes, or until risen and a crust has formed on the surface. The middle should feel just firm when pressed with your fingertips. Leave to cool in the pan, then remove it.

Make the icing: Mix the powdered sugar, water and lemon juice together in a bowl to make a smooth paste, adjust consistency as needed. Spread over the cold cake and top with sprinkles. Cut in pieces to serve.