



## Malted Chocolate Loaf Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 70 mins

### Ingredients

#### Cake:

250g Soft Unsalted Butter  
250g Caster Sugar  
4 Large Eggs  
250g Self Raising Flour  
3 Tbsp Cocoa Powder  
3 Tbsp Milk

#### Icing:

300g Icing Sugar  
150g Soft unsalted butter  
40g Malted milk powder  
1-2Tbsp Milk

Maltesers to decorate

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### Method

- Cake Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease a 2lb loaf tin.
- In the bowl of a stand mixer place the butter, sugar, eggs, flour, cocoa powder and milk then beat until smooth.
- Put the cake mixture in the prepared tin and level with a spatula.
- Bake in the oven for 70 minutes or until a cake tester comes out cleanly.
- Leave to cool on a wire rack then remove from the tin and place on a serving plate.
- Icing Sieve the icing sugar and malted milk powder into the bowl of a stand mixer with the butter.
- Whisk until light and fluffy then add enough milk so it is soft enough to pipe.
- Put the icing in an icing bag fitted with a Wilton 1A nozzle. Starting at the left and going from left to right pipe the buttercream until the cake is covered.
- Decorate with crushed Maltesers.