

# Lucy's devil's food cake

## **Ingredients**

#### For the cake

285g caster sugar
115g soft margarine
175g plain flour
¼ teaspoon baking powder
1 teaspoon bicarbonate of soda
1 pinch of salt
2 eggs
60g cocoa powder
285ml water

#### For the icing

100g milk chocolate 150g butter, softened 300g icing sugar 5 tablespoons cocoa powder 2 tablespoons milk Your favourite chocolate for decoration

### Method

- 1. Pre-heat the oven to 180°C / 160°C fan. Butter and line 2 x 20cm baking tins.
- 2. Cream together the margarine and the caster sugar. Then add the two beaten eggs.
- 3. In a separate bowl, sift together the flour, baking powder, bicarbonate of soda and salt.
- 4. In a jug, combine the cocoa and water.
- 5. Add the flour mix and the cocoa mix alternately to the sugar and margarine mixture. Mix until thoroughly combined.
- 6. Divide the mixture between the two tins and bake for 25-30 minutes. Leave in the tins for a few minutes and then place on a rack and allow to cool completely.
- 7. Meanwhile, for the icing, beat the icing sugar and softened butter together and then add the cocoa. Melt the chocolate and pour into the mixture, then add the milk. Stir thoroughly.
- 8. Once the cakes have cooled, sandwich them together with the buttercream icing, add a layer on top and decorate with your favourite chocolates.



"I am holding a
Marsden Morning
because I want to
support the work
of The Royal Marsden
who have done a very
fine job of keeping
me alive. I'm looking
forward to eating
cake with friends and

my favourite

raising money. Here's my favourite recipe – your guests will love it!"

Lucy Davis, 45, is a baker and mum of two. She is also a patient at The Royal Marsden and has shared her story and her favourite recipe with us.

"I was diagnosed with Stage 4 melanoma eight years ago and was given the prognosis that I had months, not years, to live. I was referred to The Royal Marsden for an immunotherapy trial and for five years it shrank and stabilised my tumours. When that stopped working, I moved onto a different treatment and it is continuing to keep my cancer in check.

I am so grateful to The Royal Marsden, as this treatment has saved my life and given me time with my family I never expected to have."

