Food\_and\_drink

## River Cottage Baking recipes: fillings and toppings





## Chocolate fudge icing

This soft, mousse-like filling will turn a chocolate cake into perfection. Use it also to cover cupcakes or to fill and top a Victoria sandwich or coffee cake.

## To fill and top a 20cm cake

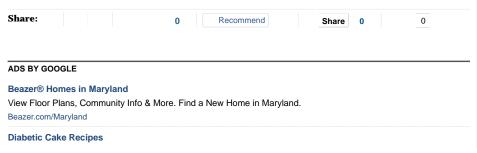
150g plain or semi-sweet chocolate, broken into pieces

75g unsalted butter, diced

- 2 tbsp milk
- 3 egg yolks
- 150g icing sugar, sifted

Put the chocolate, butter and milk in a medium heatproof bowl. Place over a pan of just-simmering water until the chocolate and butter have melted – the mixture should be warm but not hot. Remove from the heat and beat until smooth. Add the egg yolks, one at a time, beating until well combined. Add the sugar, a third at a time, beating to a thick, smooth spreading consistency. Use as required.

Picture: RIVER COTTAGE BAKING





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