



Chocolate brownie meringue cake

SERVES 14 PREP 30 mins plus cooling
COOK 1 hr 35 mins MORE EFFORT V

300g butter, plus extra for the tins
200g dark chocolate, finely chopped
2 large eggs, plus 3 egg yolks (keep the whites for the meringue)
200g caster sugar
140g light brown soft sugar
175g plain flour
50g cocoa powder
1½ tsp baking powder

1 Butter and line two deep 20cm loose-bottomed cake tins. Heat the oven to 160C/140C fan/gas 3. Melt the butter and chocolate in a bowl set over a pan of gently simmering water, then set aside to cool slightly.

2 Whisk the eggs, egg yolks and sugars together in a large bowl using an electric whisk for 5 mins, or until doubled in size. Sieve the flour, cocoa, baking powder and a pinch of salt into the bowl, then pour the cooled chocolate mixture around the edges and fold it in until you can't see any streaks of chocolate or flour. Divide the mixture evenly between the prepared tins.

3 Next, make the meringue. Working quickly, clean the whisks and large bowl, then add the egg whites and beat until stiff. Beat in the sugar, a spoonful at a time, until stiff peaks form. Spoon the meringue over the chocolate mixture in both tins, then evenly spread using the back of the spoon. Fill any gaps so the meringue mixture goes

For the meringue

3 large egg whites
140g caster sugar

For the filling

200g raspberries, fresh or frozen and defrosted
25g icing sugar, plus 1 tbsp
600ml double cream
chocolate shavings, to decorate

right to the edges of the tins, and swirl as you spread it out. Bake for 1 hr 30 mins until a skewer inserted into the middle of the cake is removed with moist but set crumbs. Leave to cool completely in the tins.

4 To make the filling, mash the raspberries with 1 tbsp icing sugar (if using frozen raspberries, pour away any excess juice from defrosting). Put the cream and 25g icing sugar in a bowl and beat with an electric whisk until just whipped. Swirl through the raspberries. Carefully remove the cakes from their tins and put one on a cake stand or plate. Spoon half of the raspberry cream filling over the top and swirl to the edges (don't worry if you crush the meringue slightly). Top with the second cake, the rest of the raspberry cream and the chocolate shavings. Best served immediately. *Will keep in the fridge for up to two days.*

PER SERVING 683 kcals • fat 50g • saturates 30g • carbs 51g • sugars 39g • fibre 3g • protein 7g • salt 0.6g

Chef secrets

'This towering stack has layers of squidgy chocolate brownie cake, crunchy meringue and raspberry-rippled cream. It's a perfect Easter centrepiece dessert, but it's a recipe you'll come back to time and time again.'

Cassie Best, senior food editor

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Samuel Groves
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