Chocolate Madeira Cake recipe

CHOCOLATE Madeira cake recipe	6" (1200ml)	7" (1800ml)	8" (2200ml)	9" (3000ml)	10" (4000ml)	12" (4500ml)	14" (6000ml)
Butter	75g	113g	138g	188g	250g	280g	375g
Margarine	75g	113g	138g	188g	250g	280g	375g
Caster Sugar	200g	300g	366g	500g	660g	750g	1000g
Vanilla essence	1 tsp	1 ½ tsp	2tsp	2 ½ tsp	3 ½	4tsp	5tsp
Eggs	3	5	6	8	10	11	15
Plain Flour	175g	260	320	440	580	660	875
Cocoa powder	50g	75	90	125	170	190	250
Baking powder	1 ½ tsp	2 ½	3tsp	4tsp	5	6	7 ½ tsp
milk	3 tbsp	4.5	5	7.5	9	11	15
Baking time	65min	70-80min	90-100 min	115-120 min	125-140 min	130- 140 min	140-150 min

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How to make Madeira cake

1. Line the cake tin with baking paper. I use sunflower oil to grease the tin so the cake stays soft. Butter tends to bake too quickly giving you a harder cake on the outside.

2. Pre-heat your oven to 180ºC (Fan oven160ºC)

3. Start by creaming the butters together then add the sugar and beat till it's pale and fluffy.

4. Very slowly add the eggs - a spoonful at a time. Add a spoon of the flour to prevent curdling if necessary. Add the vanilla essence and mix.

5. Sieve the flour and baking powder into a separate bowl and have the hot water ready. Add the flour and water in three goes. This produces the fluffiest and most moist cake rather than adding all the flour then all the water.

6. Bake for time stated on the chart for your size cake tin or until a skewer comes out of the centre clean.

7. Don't open the oven door for the first 30 minutes. It will make the cake sink.

8. Leave the cake to cool on a wire rack for 15 minutes before turning out of the tin carefully.