**Chocolate Fudge Square**

*Makes 16*

**Equipment**

Pastry brush

20cm (8 inch) square shallow cake tin

Scissors

Greaseproof paper

Kitchen scales and measuring spoons

Large mixing bowl

Wooden spoon

Dessertspoon

Round-bladed knife

Wire rack

Medium saucepan

Large sharp knife

**Ingredients**

Oil, for greasing

175g (6oz) caster sugar

150g (5oz) self-raising flour

25g (1oz) cocoa powder

½ teaspoon baking powder

3 eggs

*To finish*

25g (1oz) butter

100g (3 ½ oz) dark chocolate

25g (1oz) icing sugar

2-3 teaspoons milk

Dolly mixtures or candy-coated chocolate sweets, to decorate

**What To Do**

1. Set the oven to 180 degrees C / 350 degrees F / Gas Mark 4.
Brush the tin with a little oil, line the base with greaseproof paper and brush this lightly with a little extra oil.
2. Put all the cake ingredients into the mixing bowl and beat with the wooden spoon. Spoon into the tin and smooth flat.
Bake the cake for 20-25 minutes until it is well risen and browned, and the top springs back when lightly pressed.
3. Leave the cake to cool in the tin for 10 minutes, then loose the sides with the round-bladed knife and turn out on to the wire rack. Remove the lining paper and leave to cool completely.
4. To make the frosting, heat the butter in the saucepan until just melted. Break the chocolate into squares, add to the pan and heat gently until melted.
Stir in the icing sugar and heat gently until glossy the stir in enough milk to make a thick spreadable icing. Quickly pour over the cake and spread into an even layer. Decorate with the sweets and mark into 16 squares. Leave the icing to harden for 30 minutes.
Cut the cake into the marked squares and store in an airtight tin for up to 2 days.