Benjamina Ebuehi's recipe for double chocolate and mascarpone traybake

A big slab of lush, chocolate heaven with a velvety crumb and mascarpone icing, and just made for sharing and showing off

I almost never say no to chocolate cake. I'm a sucker for them all, from super-fudgy, flourless ones to intensely dark tortes. But this is the chocolate cake I'll make for a crowd. It's an easy, one-bowl bake with a velvety crumb and a milk chocolate mascarpone frosting that brings a luscious, creamy texture. Casual yet decadent.

Double chocolate and mascarpone traybake

Prep 20 min
Cook 40 min
Serves 16

100g unsalted butter, plus extra for greasing
75g dark chocolate
220g plain flour
45g cocoa powder
280g light brown sugar
2 tsp baking powder
½ tsp bicarbonate of soda
½ tsp flaky salt
3 large eggs
2 tbsp vegetable oil
100ml whole milk

For the frosting

170g milk chocolate, plus extra shaved chocolate to finish

60g unsalted butter

25g cocoa powder

200ml double cream

A pinch of flaky salt

125g mascarpone, at room temperature

Heat the oven to 180C (160C fan)/350F/gas 4. Grease a 23cm x 33cm baking tin, then line it with greaseproof paper, leaving enough overhang to help you lift out the cake once baked.

For the cake, put the chocolate and butter in a heatproof bowl and melt in short bursts in a microwave or over a pan of simmering water. Set aside to cool.

In a large bowl, mix the flour, cocoa powder, sugar, baking powder, bicarb and salt. Make a well in the centre, pour in the eggs, oil, milk and cooled chocolate/butter mix, and whisk to a thick, smooth batter. Pour in 150ml hot water and mix again until well combined.

Pour the batter into the prepared tin, then bake for 35-40 minutes, or until a skewer inserted into the middle comes out clean. Take out of the oven and leave to cool.

Meanwhile, make the frosting. Put the chocolate, butter, cocoa powder, half the cream and the salt in a small saucepan and heat very gently until just melted.

Put the mascarpone in a bowl, pour the chocolate mixture over it, then whisk well to combine. Add the rest of the cream, mix until smooth, then leave to cool and thicken to to a spreadable consistency.

Spread the frosting all over the top and sides of the cake, top with shaved chocolate, then slice and serve.