



# FLOWER FOR MUM

## INGREDIENTS FOR THREE FLOWER POTS

### CHOCOLATE CAKE

3 eggs  
160g caster sugar  
0.5 tsp salt  
150g plain chocolate  
100g unsalted butter  
150g cooked slightly mashed, crumbly potatoes  
50g flour  
3 tbsp cocoa powder  
1 tsp bicarbonate of soda  
1 tsp baking powder

### CHOCOLATE FROSTING

85g plain chocolate  
200g unsalted butter  
Pinch of salt  
230g icing sugar  
1 tbsp boiling water  
50g cocoa powder

### DECORATION

1 pack orange marzipan  
Choice of edible flowers  
Home-made plant

## PREPARATION

Preheat the oven to 165°C. Grease a baking tray with butter and sprinkle with flour. Blend the eggs, sugar and salt together until they double in volume. Melt the plain chocolate and butter in a double boiler/a bain marie. Leave to cool. Add the melted chocolate and potatoes to the egg mixture. Now add the flour, cocoa powder, bicarbonate of soda and baking powder and blend again. Spread the mixture over the baking tray and bake in the oven for 40 to 45 minutes. Make sure you do not bake it for too long. Leave the cake to cool to room temperature.

Now it's time for the frosting. Melt the chocolate and leave to cool to room temperature. Combine the butter with salt, the icing sugar and the water. Add cocoa powder until the frosting is mixed. Then add the melted chocolate.

Use a round cutter to circle out of the sheet of chocolate cake. Place about four of these circles on top of one another with a healthy dollop of frosting in between. Leave these cakes to cool and firm up in the fridge so that you will be able to cut the flower pot to the right shape later. Crumble the remaining chocolate cake. You can use it later as 'soil' in the pots.

Meanwhile roll the marzipan out to a thickness of around 3mm. Cut three wide strips and three narrow strips out of it. Also cut three circles out of it to form the base of your cake. Make sure they fit around the chocolate cake so that you cannot see any chocolate cake. You can always cut off a bit of marzipan afterwards if it's too big.

Remove the firmed chocolate cakes from the fridge. Cut them into the shape of a flower pot by cutting diagonally with a knife from top to bottom. Make sure you don't cut off too much. Once you've done this, coat the cakes with the frosting after you have given the cake a marzipan bottom. Smooth the frosting so that there will be no dents in your marzipan. Now cover it with the marzipan and apply an extra (narrow) marzipan rim to the top.

And now the fun part: decorating! Place the 'soil' - the chocolate cake crumbs - in your flower pots. Place edible flowers on top and possibly add a plant tag for Mum.

Happy Mother's Day!

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