Baunty cake

Ingredients

For a cake:

250 g margarine

210 g caster sugar

200 g wheat cake flour

2 flat teaspoon of baking powder

4 eggs

50 ml milk

3 table spoon of cocoa

For a mass:

500 ml milk

180 g caster sugar

60 g semolina

200 g butter

200 g coconut shrims

Chocolate glaze:

300 g milk or dessert chocolate

6-7 table spoon of milk

Steps:

1. Beat the margarine in a bowl to the fluffy mass. Next add the sugar and eggs. Mixed all until the mass will be solid. Then add baking powder, cocoa, wheat cake flour. Mxed all again and to the end add milk. Mixed all very well.

2. Cover rectangular baking plate (24 x 38 cm) with baking paper. Cover bottom of the plate with mass which was prepared earlier. Make the mass evenly all over the plate.

3. Put the baking plate to the heated oven (using up and down immersion heater) and bake the cake in 180°C around 20 minutes.

4. At the end of baking stick a stick in the middle of the cake. If the stick will be clean the cake is baked.

5. Take out the cake from oven and leave it to cool down. Then take off baking paper from the cake. If it is necessary make even the top of the cake.

6. Get the milk to the pot and start boiling. When the milk boiled add the butter and wait until it dissolve then add sugar and mixed all for a moment. Then add slowly semolina and mixed very quickly. Otherwise there will be lumps of semolina. In the end add coconut shrims, mixed all for a moment mixing all the time.

7. Cover the top of earlier cooked cake with hot mass. If the mass will be too rare wait 2-3 minutes until putting it on tke cake. When it will be cooling down the mass will thicker.

8. Leave the cake to complete cool down.

9. Dissolve the chocolate with milk in a saucepan in water bath and mix them. If the glaze is too thick add milk. There are given amount of milk in the recipe but the chocolate can have different quality depending on producer or chocolate grade. The glaze must be glossy and liquid.

Bon appetit!

The recipe is derived from Magia Kuchni webpage

http://magiakuchni.eu