

Chocolate Cake

This is one of Ffion's favourite chocolate cake recipes.



Here are the ingredients:

- 200 g good quality dark chocolate, about 60% cocoa solids
- 200 g butter
- 1 tbsp instant coffee granules
- 85 g self-raising flour
- 85 g plain flour
- $\frac{1}{4}$ tsp bicarbonate of soda
- 200 g light muscovado sugar
- 200 g golden caster sugar
- 25 g cocoa powder
- 3 medium eggs
- 75 ml buttermilk (5 tbsp)
- grated chocolate or curls, to decorate

For the icing:

- 200 g good quality dark chocolate, as above
- 284 ml carton double cream
- 2 tbsp golden caster sugar

Question

The recipe calls for a round 20 cm cake tin. Ffion only has one cake tin, which is 20 cm square.

She is concerned that her square 20 cm tin is larger than a round 20 cm tin, so she needs to adapt her recipe.

How much of each ingredient would it be sensible for her to measure out?