



Chocolate Plant Pots

This is a really fun looking dessert, it's also great to do if you have some leftover chocolate cake...although this isn't something that happens in my house. The beauty of this dessert is you can make it as easy or as technical as you wish, you can buy premade components or make them.

Chocolate cake

(shop bought chocolate cake is fine)

Ingredients

110g unsalted butter at room temperature

110g caster sugar

100g self-raising flour

2 large eggs

½ teaspoon baking powder

½ teaspoon vanilla extract

1 ½ tbsp cocoa powder

1 tablespoon of milk

Instructions

1. Grease and line an 8" baking tin (or use cupcake cases if easier - you will be breaking the cake up so the size doesn't matter) preheat the oven to 160 c fan.
2. Beat the butter and sugar together with an electric whisk until light and fluffy.
3. Add the eggs one at a time beating well in-between each addition.
4. Once the eggs are well mixed add the vanilla and beat again.
5. Add the flour, baking powder and cocoa powder to the mixture and fold this in, if you whisk it you will activate the gluten in the flour which will result in a heavy sponge.
6. Bake for 15 minutes or until the sponge springs back and a skewer comes out clean when inserted in the middle of the cake.
7. Once cooked, turn out on a cooling rack and set aside to fully cool.

Chocolate Mousse

(Chocolate Angel Delight is a great shop brought alternative - just follow the instructions on the packet)

Ingredients

250ml whipping cream

125g good quality dark chocolate (roughly chopped)

½ teaspoon vanilla extract

Instructions

1. Heat half the cream in a small saucepan over a medium-high heat until bubbles begin to form around the edges.
2. Place the chopped chocolate into a heatproof bowl. When the cream is heated, pour it over the chocolate and add the vanilla. Leave it to melt for a minute, then stir with a whisk until all of the chocolate is melted and the mixture is smooth and well combined.
3. Whisk in the remaining cream, adding the cold cream will help to cool the mixture down quicker.

4. taste the mixture and if it is too bitter for you add a small amount of icing sugar until you get the desired sweetness. Cover the mixture and refrigerate until very well chilled (at least several hours).
5. Once well chilled, whip the mixture with an electric hand mixer just until stiff peaks form, it's really important not to over whisk it at this point, it won't take long to get to the desired consistency.
6. Once made, set aside until you are ready to assemble your dessert.

Assembly of dessert ingredients

100 ml of whipping cream

Green food colouring

Decorations for the top of the dessert (we used fondant icing, Peter Rabbits and carrots; you could use a sprig of mint or edible flowers).

Dessert glass (you need to be able to see through it).

Directions for assembling the dessert

1. Add the green food colouring to the whipping cream and beat with an electric whisk until you have stiff peaks, you are looking for a bright green colour to look like grass.
2. Break up the chocolate sponge into chunks, you want the texture to represent soil but make sure not to reduce it to crumbs.
3. Add the sponge to the bottom of your dessert glass to fill about a third up.
4. Carefully spoon or pipe your chocolate mousse on top to fill another third of the glass.
5. Pipe on the green whipped cream on top of the chocolate mousse, you want to be able to see the layers in the glass.
6. decorate with your choice of decorations.