JO Party Cake

For the cake

3 rounded tablespoons cocoa powder

200g caster sugar

200g butter

3 large eggs, preferably free-range

200g self-raising flour, sifted

1 rounded teaspoon baking powder

1 handful of flaked almonds

200ml double cream

1 large handful of raspberries

1 large handful of strawberries

For the chocolate topping

100g butter

100g best cooking chocolate

100g icing sugar

3 tablespoons milk

Preheat the oven to gas 4. Line the bases of 2 x 8-inch cake tins with greased greaseproof paper.

Mix the cocoa powder with 4 tablespoons of boiling water until smooth. In a separate bowl, beat the sugar and butter until fluffy, add the cocoa mixture, eggs, flour and baking powder. Mix well, fold in the nuts. Divide the mixture between the tins.

Bake for about 25 minutes. When cooked, allow to cool then remove from the tins.

Melt the chocolate topping ingredients in a bowl over some lightly simmering water.

Stir until blended well and allow to cool. Whip the double cream to soft peaks and Sweeten with a little sugar to taste.

To assemble the cake, remove the greaseproof paper from both sponges.

Drizzle each one with a little sherry if you like.

Spread the cream over one of the sponges, then sprinkle the fruit on top.

Sandwich the second sponge on top and press down.

Run a knife around the edge of the cake to smooth it off and drizzle over your chocolate topping.