## Ingredients

### **For the cake**

* 200g [golden caster sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 200g [unsalted butter,](https://www.bbcgoodfood.com/glossary/butter-glossary) softened plus extra for the tins
* 4 [large eggs](https://www.bbcgoodfood.com/glossary/egg-glossary)
* 200g [self-raising flour](https://www.bbcgoodfood.com/glossary/flour-glossary)
* 2 tbsp cocoa powder
* 1 tsp [baking powder](https://www.bbcgoodfood.com/glossary/baking-powder-glossary)
* ½ tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary)
* 2 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)

### **For the buttercream**

* 100g [milk chocolate,](https://www.bbcgoodfood.com/glossary/chocolate-glossary) chopped
* 200g [butter,](https://www.bbcgoodfood.com/glossary/butter-glossary) softened
* 400g [icing sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 5 tbsp cocoa powder
* 2 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)

### Method

* **STEP 1**Heat oven to 190C/170C fan/gas 5. Butter the base and sides of two 20cm round sandwich tins and line the bases with baking parchment.
* **STEP 2**In a large bowl, beat together 200g golden caster sugar, 200g softened unsalted butter, 4 large eggs, 200g self-raising flour, 2 tbsp cocoa powder, 1 tsp baking powder, ½ tsp vanilla extract, 2 tbsp milk and a pinch of salt until pale.
* **STEP 3**Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.
* **STEP 4**Leave to cool in the tin for 10 mins, then turn out onto a [wire rack](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-five-cooling-racks) to cool completely.
* **STEP 5**For the buttercream, put 100g chopped milk chocolate in a heatproof bowl and melt in the microwave, stirring every 30 secs. Leave the melted chocolate to cool for 5 mins.
* **STEP 6**Mash 200g softened butter and 400g icing sugar together with a fork, then switch to a wooden spoon or electric beaters, if you have them.
* **STEP 7**Sift in 5 tbsp cocoa powder with a pinch of salt and pour in the melted chocolate and 2 tbsp milk. Mix again until smooth.
* **STEP 8**On a large plate, sandwich the cakes together with half of the buttercream, then spread the rest on top. Leaving the sides open.