**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)

**For the chocolate shards (optional)**

* 50g [dark chocolate](https://www.bbcgoodfood.com/glossary/dark-chocolate-glossary)
* 25g [milk chocolate](https://www.bbcgoodfood.com/glossary/milk-chocolate-glossary)
* 25g [white chocolate](https://www.bbcgoodfood.com/glossary/white-chocolate-glossary)