**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 [cake stand](https://www.bbcgoodfood.com/content/test-best-icing-turntables) or large plate, sandwich the cakes together with half of the buttercream, then spread the rest on top. Decorate with chocolate shards, if you like.

* **STEP 9**

To make chocolate shards: melt 50g dark chocolate and pour it onto a tray lined with baking parchment or foil.

* **STEP 10**

Now melt 25g milk chocolate and 25g white chocolate and drizzle them over the dark chocolate before it sets.

* **STEP 11**

Shake the tray gently to level the mixture then leave to set somewhere cool. Chop into shards.