Inspired by *Five On A Hike Together*, this traditional chocolate cake recipe gives clues to hidden treasure found deep within the cake. Get ready to paint some of the most memorable moments from the book, such as Gloomy Water Lake and the Queen of Fallonia’s jewels!

**For the cake:**
- 175g self-raising flour
- 4 tbsp cocoa powder
- 2 tbsp drinking chocolate powder
- 1 tsp bicarbonate of soda
- 1 tsp baking powder
- 100g light brown sugar
- 2 tbsp golden syrup
- 2 eggs
- 150ml milk
- 150ml sunflower oil

**For the buttercream:**
- 225g butter
- 375g icing sugar
- 3 tsp vanilla extract
- 3 tbsp cocoa
- 6 tbsp drinking chocolate

**For the treasure chest and map:**
- 1 rectangular chocolate covered biscuit
- Cake decorations such as pearls and silver balls
- Icing sugar and water
- White fondant icing
- Food colouring (brown, green, blue, yellow, red, black, white, orange)

1. In a large bowl, mix all of the dry cake ingredients together
2. Add the eggs, milk, oil and golden syrup to the bowl and mix well until you have a smooth cake mixture
3. Pour the mixture into two lined 20cm cake tins and bake at 160C/ fan 140C for 30 minutes
4. While the cake is baking, make the buttercream by putting all of the ingredients in a food processor – add dashes of hot water until you get a smooth and spreadable buttercream
5. To make the treasure chest, take a chocolate biscuit and break it in half. Mix a small amount of icing sugar with a splash of water until you have sticky ‘glue’. Use a spoon to spread the ‘glue’ on to one half of the biscuit and top with the cake decorations. Once set, add more ‘glue’ to the other biscuit and carefully sandwich the two together to form a treasure chest
6. Once the cakes have cooled, put one of the cakes on a plate and place the treasure chest on top (as you won’t need to cut through both cakes)
7. Using a sharp knife, carefully cut around the treasure chest and remove the cake cut-out. The cut-out only needs to be as deep as the treasure chest. Remember - you are cutting through one of the cakes! Insert the treasure chest into the hole.

8. Spread a thin layer of chocolate buttercream over the cake to cover the hidden treasure chest.

9. Carefully stick a toothpick next to the buried chest (so you know where it is hidden) and place the second cake on top. You may need to gently pull up the toothpick so it is still visible.

10. Use the rest of the chocolate buttercream to coat the sides and top of the cake. To achieve a smooth finish, take a metal or stainless steel knife and dip in hot water to spread the buttercream.

11. To make the treasure map, dust a board with a sprinkling of icing sugar and roll out the white fondant icing.

12. Carefully place the map on top of the cake and curl overhanging icing so that it looks like the ends of a rolled-up map. You should be able to see the very top of the toothpick. Let set for 2 hours.

13. To dye and age the map, put a tea bag in a bowl and add some hot water. Squeeze out the excess from the tea bag and carefully wipe the teabag over the surface of the icing to create an aged effect. Any flecks of tea will add an authentic touch! Use a pastry brush dipped into the tea from the bowl to cover the underside of the curled icing or other areas that are difficult to reach.

14. Once the tea has dried, take a fine paintbrush dipped into food colouring to paint on the map. For this treasure map you will need to paint the lake (Gloomy Water) around the area where the toothpick is set, as that is where the treasure is buried.

15. Paint on Two Trees (a little house graphic) and Saucy Jane (a boat graphic). Label the area ‘Gloomy Water’.

16. Add Toot Hill, Tall Stone, Steeple and Chimney around Gloomy Water – use your imagination to make the map look as creepy as possible.

17. Using a fine paintbrush and food colouring, write clues around the edges of the map on where the treasure is buried.

18. Allow to set for 2 hours and enjoy watching your guests try to guess where the Queen of Fallonia’s jewels are buried!

Find out more about The Kids’ Kitchen at www.thekidskitchen.net

Share your adventures and pictures using #BlytonSummer on Facebook (www.facebook.com/enidblytonclub) and Twitter (@EnidBlytonClub). Join the fun at www.enidblyton.co.uk/adventureday for the latest on special events, adventurous ideas, competitions and much more.