

CHOCOLATE CAKE

This cake is luscious and moist – the perfect cake for a chocolate-lover. Try making this recipe into cupcakes as a special treat for the kids.

Prep time: 20 minutes

Start-to-finish: 1h 30 minutes

Special equipment: spring-form cake tin

Serves 8 to 12

THE CAKE

Ingredients :

325 gm sugar
250 cups flour
70 gm cocoa powder
3.5 ml baking powder
3.5 ml baking soda
3.5 ml salt
175 ml milk
95 gm butter, melted
2 eggs
1 tsp vanilla
175 ml boiling-hot water

1. Preheat oven to 180°C
2. Sift the sugar, flour, cocoa, baking powder, baking soda and salt together in a mixing bowl and set aside.
3. In a separate bowl, whisk together the melted butter, eggs and flavouring.
4. Add the egg mixture to the dry ingredients and mix for about a minute.
5. Add the boiling water and mix at low speed until blended. The batter will be thin.
6. Grease and flour on round spring form cake tin and pour in batter.
7. Place in the oven and bake for 40 to 45 minutes or until the tester comes out clean, rotating the pan halfway through to ensure even baking. (Note when making cupcakes, allow about 12 to 15 minutes for baking, or until the cake tester comes out clean).
8. Remove from the oven and cool for about 15-20 minutes before icing the cake.

THE ICING

Ingredients :

30 gm butter
150 gm fine milk chocolate
60 ml heavy cream
150 gm icing sugar
10 ml vanilla

1. Place the butter, chocolate chips, cream and vanilla in a saucepan over a low heat until ingredients are melted.
2. Remove from the heat and sift in the icing sugar, stirring until smooth.
3. Spread on the cake while the frosting is slightly warm.