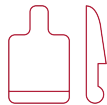




Mud Cake



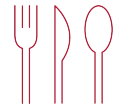
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 1 HOUR, 30
MINUTES



SERVES: 10

Ingredients

250g butter
200g dark chocolate, chopped
2 cups caster sugar
1 tbsp instant coffee granules
1 ¼ cups boiling water
2 eggs, lightly beaten
1 ¾ cups plain flour
1 ½ tsp baking powder
¼ cup Dutch cocoa powder

Chocolate ganache

250g dark chocolate
125g butter

Method

Preheat oven on top/bottom heat to 140°C. Place wire rack on shelf level 2. Grease a 23cm round cake pan and line with baking paper.

Combine the butter, chocolate, sugar, coffee granules and water in a large saucepan.

Place over a low heat, induction level 2 and stir occasionally until the butter and chocolate have melted and the mixture is smooth. Transfer to a large mixing bowl and cool. Using a whisk, beat in the eggs. Sift the flour, baking powder and cocoa over the mixture and continue mixing until combined.

Pour the mixture into the prepared cake pan.

Bake for 1 hour and 30 minutes or until cooked when tested with a skewer. Allow cake to cool in the pan.

To make the ganache icing, place the chocolate and butter in a small saucepan and heat on induction level 1 until ingredients are melted. Remove from heat and mix well.

Transfer to a mixing bowl and allow to cool, stirring occasionally until a spreading consistency.

Place the cake onto a serving plate and spread with ganache icing.

Notes
