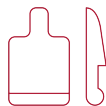# Super Moist Chocolate Cake

DIFFICULTY: EASY

PREPARATION TIME: 10 MINUTES

COOKING TIME: 60 MINUTES

SERVES: 10-12

Ingredients

1 ¾ cups plain flour

¾ cup Dutch cocoa powder

1 ¼ cups caster sugar

1 ½ tsp bi-carbonate of soda

1 ½ tsp baking powder

1 tsp salt

125ml vegetable oil

2 eggs

2 tsp vanilla essence

250ml buttermilk

250ml hot water

Chocolate icing

3 cups icing sugar

1/2 cup Dutch cocoa powder

100g unsalted butter, softened

2-4 tbsp hot water

Method

1: Grease and line a 20cm round (deep) cake tin and preheat the oven on CircoTherm® to 170°C.

2: Sift all of the dry ingredients in to a large bowl and whisk together to combine and aerate. In a separate bowl, whisk together the oil, eggs, vanilla and buttermilk. Add mixture to the dry ingredients and beat the mixture until smooth with a wooden spoon. Add the boiling water and mix well. The cake mixture will be very liquid.

3: Pour cake mixture into the prepared tin and bake for 55-60 minutes or until cooked when tested with a cake skewer. Remove the cake from the oven and allow to cool for 10 minutes in the cake tin. Turn out cake and allow to cool completely before icing.

4: To make the icing, sift icing sugar and cocoa in to a bowl. Add the butter and with a butter knife, mix in enough water to make a soft icing. When the cake is cool, spread icing to cover the top and sides of the cake.

Notes

This cake can be made ahead of time and keeps well for 4 days unrefrigerated.