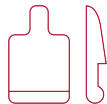




Super Moist Chocolate Cake



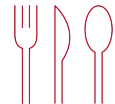
DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 60 MINUTES



SERVES: 10-12

Ingredients

- 1 $\frac{3}{4}$ cups plain flour
- $\frac{3}{4}$ cup Dutch cocoa powder
- 1 $\frac{1}{4}$ cups caster sugar
- 1 $\frac{1}{2}$ tsp bi-carbonate of soda
- 1 $\frac{1}{2}$ 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
- $\frac{1}{2}$ cup Dutch cocoa powder
- 100g unsalted butter, softened
- 2-4 tbsp hot water

Notes

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.

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