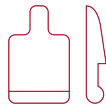




# Super Moist Chocolate Cake



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

## 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.