



CHOCOLATE CAKE

INGREDIENTS

125grams unsalted softened butter
1 ¼ cup (275grams) caster sugar
2 eggs
2 teaspoons vanilla essence
1 1/3 cup (200grams) self-raising flour
½ cup (50grams) cocoa powder
2/3 cup (160ml) water
90grams dark chocolate
30grams unsalted butter
1 cup (160grams) icing sugar
2 tablespoons hot water

METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Grease baking tins with canola oil.
3. Beat butter, essence, sugar, eggs, sifted flour, cocoa and the water in a large mixing bowl with an electric mixer on low speed until combined. Increase to medium speed for 3 minutes until mixture is smooth and paler in colour.
4. Spread mixture into pans and bake for 40 minutes.
5. Chocolate icing: Melt chocolate and butter in a small bowl over a saucepan of simmering water; gradually stir in sifted icing sugar and the hot water, stirring until the icing is spreadable.