



Chocolate Cake

MAKES: Approx. 24 Cupcakes or 8" Square Cake or 9" Round Cake

STORAGE: Keeps for 3 days outside in airtight container, or 3 months in freezer.

Ingredients

250g Unsalted Butter	1 cup Baking Cocoa
1 & 1/3 cup White Sugar	2 teaspoon Bi-Carbonate of Soda
1 cup Icing Sugar	4 Eggs
2 ½ cup Self-Raising Flour (sifted)	2 cups Milk
Pinch of Salt	1 tablespoon Vanilla Extract

Method:

- 1) Preheat oven to 140°C to 150°C for cupcakes or 180°C for cakes (fan forced).
- 2) Line cupcake tray with patty pans or cake tin with baking paper.
- 3) Beat butter, sugar and icing sugar with electric mixer until light and fluffy.
- 4) Sift flour, salt, cocoa and bi-carbonate of soda into butter mixture. Add eggs, milk & vanilla extract.
- 5) On low speed, mix ingredients until just combined. Scrape the bowl down.
- 6) On medium speed, beat well until smooth and creamy (approx 1-2 mins).
- 7) Pour mixture into pan and bake between 20 – 30 mins for cupcakes and 60 – 90 mins for cake, or until a skewer comes out clean when inserted into middle of cake.
- 8) Leave for a few minutes to cool in cupcake tray before turning out, or for cakes, allow to completely cool before turning out.

N.B. Cooking times will vary according to each oven. Avoid opening the oven door unless you get a strong smell of the cake cooking, then you can check it.