

## Chocolate Cake

10" square x 3" deep

### INGREDIENTS

8.8 teaspoon instant coffee

10.5 teaspoon vegetable oil

165ml buttermilk

1 tsp bicarbonate of soda

6 large eggs

75g cocoa powder

720g golden caster sugar

330g dark chocolate (min 55% - max 75% cocoa)

190g plain flour mixed with 190g self-raising flour

(Note UK self-raising and US self-rising flour have different ingredients. UK self-raising flour can be made by adding 1 heaped teaspoon of baking powder to 95g of plain flour)

330g unsalted butter

244 ml water

### Method:

#### Chocolate sauce

- Mix the butter, chocolate, coffee, and water
- Melt and mix on a low heat

#### Egg mix

- Mix eggs, vegetable oil, and buttermilk
- Whisk together for 1-2 mins until thoroughly mixed through

#### Chocolate cake

- Pre-heat oven:
  - o Fan 140C (275F) o Convection 160C (320F)
- Sieve the self raising flour, plain flour, cocoa powder, and bicarbonate of soda
- Mix together and place into a mixing bowl

- Add the caster sugar and mix together
- Mix a little chocolate sauce in the dry ingredients
- Add some egg mix and mix together
- Repeat the process, alternating between adding the chocolate and egg mixes, until all the ingredients are thoroughly mixed together
- Place the mix into the tin then straight to the oven
- Bake for 2 hours
  - Check the bake before opening the oven door where possible
  - Ensure that the cake is baked throughout, by inserting a wooden test stick or skewer into the centre. It is fully baked when left for 12 seconds, it comes out completely clear
  - To ensure an even bake and to avoid crusting use a baking collar (as shown below)

