

Chocolate Cake



Ingredients & Prep

350 g golden caster sugar
260 ml buttermilk
220 g self-raising flour
2 egg
120 ml rapeseed oil
75 g cocoa powder
2 tsp instant espresso coffee powder
2 tsp bicarbonate of soda
2 tsp vanilla extract
1 tsp baking powder
100 g chocolate shavings or drops

Choc Buttercream

400 g icing sugar
290 g butter salted soft
70 g cocoa powder
60 g double cream
2 tsp vanilla extract

Recipe By FoodieBook

Ref: 504

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Method

Step 1 - Pre-heat fan oven to 160'c.

Step 2 - To make the cake, add eggs & caster sugar to a bowl & beat with an electric hand whisk or in a food mixer for at least 10 mins until pale, add vanilla & coffee powder beat in, then add oil & buttermilk beat in, take another bowl add flour, salt, cocoa powder, bi-carb & baking powder, mix powders together then fold into the egg/sugar mixture with a silicon spatula.

Step 3 - Take 2 X 22 cm loose bottom spring-form cake tins, place a round disc of greaseproof paper at the bottom then grease tin with butter, divide the mixture equally between the 2 tins, place in the oven for 20 mins then check if they are cooked by sticking in a wooden skewer or a cocktail stick, if it comes out clean is done, if not put back in for another 5 mins, when cooked remove from the oven & allow to cool, remove from the tin, place on rack to go cold.

Step 4 - Shave the chocolate with a potato peeler into a bowl, then put in the fridge to go cold.

Step 5 - Make the buttercream, place all ingredients into a bowl & beat with an electric hand whisk or in a food mixer until all combined & smooth, set aside.

Step 6 - Once cakes are cold, if domed cut flat off with a bread knife, place first cake on a decorators cake stand (best) or on a board, then spread a layer of the choc buttercream over 7 mm (1/4") thick, then place the other one on top, icing spatula or a kitchen palette knife or a piping bag with a star nozzle cover the cake including the sides evenly with the buttercream.

Step 7 - Get the chocolate shavings from the fridge & using a flat small surface or your palm of your hand stick chocolate shavings around the edge then sprinkle the rest over the top.

Suggestion & Tips

Chocolate cake difficult to see when cooked as its dark so use a skewer or cocktail stick method to see if cooked through. You can use whipped double cream also on this cake if you like.