



PREP TIME
25 MIN



COOK TIME
45 MIN



SERVINGS
2X 6INCH CAKE PANS
1X 8INCH PAN
¼ 10INCH PAN

Chocolate Cake

Ingredients

- 1 ½ cups all-purpose or plain flour
- 1 ½ cups white granulated sugar
- ½ cup unsweetened cocoa powder
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- ⅓ cup (80ml) vegetable oil
- 1 large egg
- 1 tablespoon pure vanilla essence
- ¾ cup milk
- ¾ cup boiling water mixed with 2 teaspoon coffee

Instructions

1. Preheat oven to 180 degrees celsius or 350 degrees Fahrenheit. Lightly grease your pan/s with a non-stick cooking spray and/or line your tin with baking paper.
2. Combine flour, sugar, cocoa powder, baking powder and salt in a large bowl. Whisk thoroughly to combine well.
3. Add oil, egg, vanilla and milk to the flour mixture and beat well to combine. Pour in the boiling water (with coffee) and mix until glossy.
4. Pour the cake batter into your prepared pan/s. Bake for about 40-45 minutes, until a toothpick inserted in the centre comes out semi-clean with a small amount of cake (not runny) due to the fudgy texture.
5. Remove from oven and allow to cool for 20 minutes. Transfer cake from the pan to a wire rack and cool completely before frosting.

