Plain Chocolate Cake

Ring in Christmas with a rich, light, and moist chocolate cake.

Preparation time: 60 minutes

Baking time: 30 minutes

Serves: 8

Preparing a chocolate cake is a very simple recipe and it is the perfect dessert for the festive season. The actual recipe will require minimal ingredients from your fridge and the chief ingredient is, of course, chocolate. For rich chocolatey-goodness, be sure to add a few dollops of melted chocolate and a generous sprinkling of cocoa.

Ingredients for the cake

- 225 grams Maida (Flour)
- 350 grams icing sugar
- 85 grams cocoa powder
- 1 and a half tablespoons baking powder
- 2 eggs
- 250 ML milk
- 125 ML vegetable oil
- 2 tablespoons vanilla essence
- 250 ML boiling water

Ingredients for the icing:

- Nutella or melted chocolate
- Fresh cream
- Sprinkles or Shakes

Procedure:

1. Pre-heat the oven to 180 C (Gas mark 5) and grease the cake tin with vegetable oil.
2. Sieve the flour, icing sugar, and cocoa powder, and place it in a large mixing bowl.
3. Add the milk and eggs, and beat the mixture with a wooden spoon until it is smooth and well combined.
4. Add water (boiled) to the mixture until it is smooth. At this point the mixture should have a runny and liquid consistency.
5. Pour the cake batter into the cake tin and bake in the oven for 30 minutes.

6. Insert a skewer into the centre of the cake and ensure it comes out clean.
7. Remove the cake from the oven and allow it to cool at room temperature before icing.
8. For the icing, mix Nutella or melted chocolate with fresh cream and whip the mixture until it is smooth and glossy.
9. Spread the chocolate icing over the top of the cake with a knife and sprinkle the shakes at the end.
10. Transfer the cake to a flat plate and it is ready to serve.

Serving Tips:

The cake can be cut into small squares or diamond shaped pieces. Also, try and avoid cutting the cake in advance as it may quickly dry off.

Thank you,

Bhramara Joshi