

# **How To Bake a Perfect Chocolate Cake.**

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## **0.1 Abstract:**

Chocolate cakes are believed to be a speciality for many due to the beautiful taste of chocolate and flavour all blended together. This report gives a brief description for a recipe one can use easily to bake a tasty chocolate cake.

## **0.2 Introduction:**

The cake that one should expect from this recipe is moist and fudgy, and can keep well up to 4-5 days. Preparation time is basically less than 30 minutes, and cooking time is between 30 minutes to 1 hour.

## **0.3 Ingredients:**

To bring out the perfect taste of chocolate, the following ingredients are required;

### **0.3.1 For the cake:**

1. 225 grams of plain flour.
2. 350 grams of Caster sugar.
3. 85 grams of cocoa powder.
4. 1 and a half tablespoons of baking powder.
5. 1 and a half tablespoons of soda bicarbonate.
6. 2 free-range eggs.
7. 250 ml of milk.
8. 125 ml of vegetable oil.
9. 2 tablespoons of vanilla extract.
10. 250 ml of boiled water.

### **0.3.2 For the cake icing:**

1. 200 grams of plain chocolate.
2. 200 ml of double cream.

To top the list one is required to have all the necessary equipment, that is to say: a well-functioning oven and all required tools such as dishes and cutlery.

## **0.4 Preparation Method / Procedure:**

1. Preheat the oven to 180 degrees Celsius, grease and line two 20 cm sandwich tins.
2. Place all the cake ingredients, except the boiled water into a large mixing bowl. Using a wooden spoon or electric whisk, beat the mixture until smooth and well combined.
3. Add the hot boiled water to the mixture, a little at a time until smooth. By now the mixture will be very liquid.
4. Divide the cake batter between the sandwich tins and bake in the oven for 25-35 minutes, or until the top is firm to touch, and if a skewer is inserted into the centre of the cake it comes out clean.
5. Remove the cakes from the oven and allow to cool completely. Leave them in their tins before icing.
6. For the chocolate icing, heat the chocolate and cream in a saucepan over low heat until the chocolate melts. Remove the saucepan from the heat and whisk the mixture until smooth, glossy and thickened. Set aside to cool for 1-2 hours.
7. To assemble the cake, run a round-bladed knife around the inside of the cake tins to loosen the cakes. Carefully remove the cakes from the tins.
8. Spread a little chocolate icing over the top of one of the cakes, then carefully top with the other cake.
9. Transfer the cake to a serving plate and ice the cake all over with the chocolate icing, using a palette knife.

### **0.4.1 Baking tip:**

The cake mixture is normally quite thin; hence it is important to use sandwich tins rather than spring form tins which could leak.

## **0.5 Conclusion:**

With the above recipe followed in the right way, a perfect home-made chocolate cake can be obtained successfully.