



Cake with chocolate frosting

20'
Hands on

45'
Cook Time

12
Portion(s)

1
Difficulty



Method

- Preheat oven to 180* C (350* F) Fan.
- Grease a 25 cm round spring form pan with butter and dust with cocoa powder.
- In a bowl, whisk the cocoa powder and boiling water until completely combined.
- Set the mixture aside to cool while you prepare the rest of the recipe.
- In a separate bowl, combine the dry ingredients. The flour, baking powder, baking soda and salt. It would be better if you sifted all of the ingredients so that any lumps break down (especially in the baking soda) and the mixture becomes fluffy.
- In a mixer, beat the butter and sugar together for 5 minutes, until the mixture almost becomes a cream.
- Add the eggs, one at a time and beating well after each addition. If the mixture seems like it is going to split, add a spoonful of the flour mixture and continue beating.
- Add the vanilla and beat.
- Stop mixer and use a spatula to scrape down the sides of the bowl.
- Add the cocoa powder and beat for 1 minute until completely combined.
- Remove mixing bowl from stand and add the flour mixture in 3 batches. Stir with a spatula until the flour is completely incorporated.
- Transfer to spring form pan.
- Bake for 30-45 minutes. Insert a toothpick in to the cake and when it comes out clean and dry the cake is ready.
- When ready, remove from oven and allow to cool on a wire rack.
- Turn cake out of pan and cut in half, lengthwise with a serrated knife.
- Prepare the frosting while the cake is baking.
- Sift the icing sugar and cocoa powder in to a bowl.
- Add the melted butter and chocolate milk.
- Whisk to combine and until the icing sugar dissolves. You can also do this in a mixer but it is not necessary.
- Spread half of the frosting over the bottom layer of cake.
- Cover with top layer and spread the remaining frosting on top.
- You can also make half of the frosting recipe and spread it on the top only, without having to slice the cake in half.

Ingredients

For the cake

- 140 g cocoa powder
- 500 g water, boiling
- 320 g all-purpose flour
- 1/2 teaspoon(s) baking powder
- 2 teaspoon(s) baking soda
- 1/2 teaspoon(s) salt
- 250 g butter, at room temperature
- 450 g granulated sugar
- 4 eggs
- 1 teaspoon(s) [vanilla extract](#)

For the frosting

- 480 g icing sugar
- 50 g cocoa powder
- 100 g butter, melted
- 80 g milk, chocolate

Διατροφικός πίνακας

Nutrition information per portion

705 Calories (kcal)	29.0 Total Fat (g)	18.0 Saturated Fat (g)	100.0 Total Carbs (g)
35%	41%	90%	38%
78.0 Sugars (g)	6.9 Protein (g)	6.7 Fibre (g)	0.82 Sodium (g)
87%	14%	27%	14%