

Melt & Mix

Chocolate Cake

FOR THE CAKE

250 g unsalted butter
200 g castor sugar
100 g brown sugar
2 tsp vanilla bean extract or paste
2 g salt
200 g eggs (+/- 4 extra large)
200 g sour cream or Gree yoghurt
100 g plain flour
100 g self-raising flour
80 g Dutch process cocoa powder
2 g bi-carb soda
50 g boiling water

SUBSTITUTIONS:

VEGAN:

250g oil (replaces butter)
200g apple sauce (replaces egg)
200g coconut cream (from a can) +
20ml vinegar (replaces sour cream)

GLUTEN FREE: Your favourite GF flour

METHOD:

This recipe is created using a simple melt & mix method
Pre-heat oven to 160C, line the cake or cupcake tins that will be used for baking.

Weigh all of the ingredients prior to starting the recipe.

Begin by melting the butter in a small saucepan on a medium heat or in the microwave in 30 second bursts until completely melted. Be mindful that as the butter melts it will begin to spit. Stir until all of the butter is completely melted.

Pour the melted butter into a large mixing bowl and add the sugars. Whisk gently to combine and break apart any clumps, this also helps the sugar begin to dissolve.

Add the eggs into the mixture, I add 2 at a time and whisk together until thoroughly combined before adding the final amount and whisking to combine.

Warm the sour cream gently, 25 seconds on a high power in the microwave (not 100% necessary but it is a nice way to maintain the temperature of the mixture) and add into the butter, egg and sugar, whisk together to create a smooth emulsion.

Add in the vanilla and salt if using. I boil the kettle at this stage.

In a small bowl combine the flours, cocoa powder and bi-carb soda, mix together gently and sieve directly on top of the butter, sugar & egg mixture. Use the whisk to mix the dry and wet ingredients together until a semi-lumpy batter is formed. Over-beating can develop gluten in flour and create a tough cake. Weigh the volume of water required for the recipe and pour onto the batter. Whisk together to combine quickly and smooth out any final lumps of undissolved or unmixed flour or cocoa.

Pour batter into prepared cake or cupcake pans and bake until ready.

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BAKING:

- For full sized cupcakes (size 750 liners) I use approx. 65g of batter per cupcake, bake for approx. 25 - 28 minutes.
- For 2x 6" cake tins, allow 630g of batter per tin, bake at 160C for 45-50 minutes.
- For 1x 7" or 1x 8" cake pan, use the entire portion of batter in 1 pan, bake for approx. 55-60 minutes.

Check for the signs of a baked cake before removing cakes from the oven, your cakes may need slightly less or slightly more baking time.

Cool completely before wrapping in cling film and set aside in a cool dry place away from sunlight until ready to fill & decorate.