



Chocolate Cake

with Chocolate Cream Cheese Icing



Time to Prepare: 45 mins



Cook time: 22-25 mins



Serves: 10

INGREDIENTS:

Cake

- * 1 ½ cups plain flour
- * ¼ cup unsweetened cocoa powder
- * 1 cup granulated sugar
- * 1 tsp baking soda
- * ½ tsp salt
- * 1 cup warm water
- * 1 Tbsp white vinegar
- * 2 tsp vanilla extract
- * ⅓ cup **light** olive oil

Icing

- * 125g cream cheese, room temp
- * 57g unsalted butter, room temp
- * 1 ½ cups icing sugar
- * ¼ cup unsweetened cocoa powder
- * ⅓ tsp salt
- * ½ tsp vanilla extract

NOTES:

Recipe will yield:

- * 2 layer 6" cake - cook time approx. 22-25 mins
- * 1 layer 9" cake - cook time approx. 30-35 mins
- * 12 cup cakes - cook time approx. 18-20 mins
- * 1 ½ cups icing (x2 for larger cakes)

NB: to make a standard 2 generous layer or 3 thinner layer 7" cake make x1.5-2 above recipe cook time check at 30 mins then at 5 min intervals until toothpick comes out clean



METHOD

Cake

1. Preheat your oven to 180°C. Lightly grease your tins and place a piece of baking paper cut to fit in the bottom of each pan.
2. In a large bowl whisk together 1 ½ cups flour, ¼ cup cocoa powder, 1 cup sugar, 1 tsp baking soda and ½ tsp salt.
3. In a separate bowl, mix together 1 cup warm water, 1 Tbsp vinegar, 2 tsp vanilla extract and ⅓ cup olive oil.
4. Whisk the wet ingredients into the dry ingredients just until they come together.
5. Pour batter evenly into your greased and lined pans. Do not over fill pans or cupcake liners; should be no more than ¾ full. Bake 22-25 minutes on the center rack or until a toothpick comes out clean. Let cool in the pan 5 minutes and remove to cool on a rack.

Icing

1. In the bowl of an electric mixer using paddle attachment (or using an electric hand mixer with a large bowl), beat together 125g cream cheese with 57g butter on medium/high speed until creamy (3 min), scraping down the bowl as needed.
2. Sift in 1 ½ cups powdered sugar with ¼ cup cocoa powder to ensure there are no lumps then add ⅓ tsp salt. Mix on low speed until well combined, scrape down the bowl well then increase to medium/high speed and beat until smooth and whipped (1 min).
3. Add ½ tsp vanilla and beat on medium/high until smooth (1 min). Now it's ready to be piped onto cooled cake or cupcakes.