

Emergency Chocolate Cake

Last Updated Thursday, 21 January 2021 13:59



A saviour when you run out of eggs or butter. It's also dairy free (with a different topping) for those who are lactose intolerant.

Cake

Ingredients:

1 ½ cup flour

1/3 cup cocoa

½ tsp salt

1 tsp bicarb

1 cup sugar

½ cup oil

1 cup of strong coffee

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2 tsp vanilla essence

2 Tbsp vinegar

Method:

Whisk together the flour, cocoa, salt, bicarb and sugar in a large bowl.

Whisk the oil, coffee and vanilla essence together separately.

Add the wet ingredients to the dry and mix together.

Add the vinegar last and mix.

Bake in an 8 inch square tin on 180 degrees celcius for 15 minutes if you want a gooey pudding like cake or 35 minutes if you want a dry cake.

Ganache

Ingredients:

120g chocolate

Fresh cream

½ tsp espresso powder

Method:

Melt the chocolate. Whisk in cold fresh cream, adding cream till you have your desired consistency, around ½ cup should be right.

Whisk in ½ tsp of espresso powder if desired.

Pour over cake and serve.