

CHOCOLATE ROMANY CREAMS CAKE WITH RICH DARK CHOCOLATE ICING



**TRIED &
TESTED**
By Food lovers recipes



Ek het oorskiet Romany Creams Koekies gehad toe besluit ek om
sommer 'n lekker koek te bak!

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Ingredients for the Romany Creams Cake: ...

402 g Chocolate romany creams crushed with a food processor

2 Cups Flour

1 and a 1/2 Cups Milk

2 Eggs

60 ml Oil

120 ml Honey

1 Tablespoon Baking Powder

Pinch of Salt

Method for Chocolate Romany Creams Cake:

Preheat oven on 180Degrees Celsius.

In a mixing bowl add the dry ingredients.

Now add the wet ingredients and mix well till just mix.

Add the cake mixture in a small cake pan and put in the oven for 50min.

The cake tester must come out clean.

Let it cool on a cooling rack till the cake has cooled down.

Ingredients for the Rich Dark Chocolate Icing:

266 g Chocolate Romany Creams crushed with a food processor

310 g Mint Chocolate Melted

1/2 Cup Cocoa Powder

1 cup hot water

2 Tablespoons Treat

Method for the Rich Dark Chocolate Icing:

Mix all the ingredients together till all is mixed well.

Cover the whole chocolate romany creams cake with the icing.

Can be placed in the fridge if the humanity is too hot.

Serve and enjoy!

Photo: Kristie Townsend