

# CHOCOLATE CAKE IN BREAD MAKER



## CHOCOLATE CAKE IN BREAD MAKER

\* The key is to add the ingredients in the exact order that I list them.

1 1/4 cups milk (2% or whole)

125 ml butter, melted

2 large eggs

Add all of these ingredients into the bread pan, making sure that the melted butter, if hot, does not touch the raw eggs as it could scramble them.

1 teaspoon vanilla

1 tablespoon baking powder

1/4 teaspoon salt

1/4 cup cocoa powder

(the cocoa powder is an additional ingredient that I have added. At this time, you could also add a 2 tablespoons of raisins and omit the cocoa, or an additional 2 tablespoons chocolate chips. I have made it with blueberries, dried cranberries, changed up the vanilla for banana extract and put bits of banana...the possibilities are ENDLESS)

1 cup white sugar

2 cups all purpose flour

Place the pan into the bread machine and set it on Batter Bread.

Press start and close the lid. The machine does all the work for you. It mixes the batter and then bakes it too.

In 1 hour and 40 minutes you will be smelling yummy cake....Remove the pan from the machine and place on a cooling

rack for apx. 10 minutes.

Then, turn upside down and the cake should “pop” right out. Allow the cake to cool completely, or serve warm.

The kids like it served with a dollop of fresh whipped cream or powdered sugar.

\*(it can be cooked in a greased loaf pan in the oven too, on 350 for 20 minutes. Then , if it isn't cooked through, just add additional 5 minutes until toothpick inserted in center comes out clean)

Photo: Benhet Niewenhuis