

CHOCOLATE CAKE WITH COFFEE



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- 2 cups flour
- $\frac{3}{4}$ cups cocoa powder
- 1 $\frac{1}{2}$ tsp baking powder
- 2 tsp baking soda
- pinch of salt
- 1 cup milk
- 1 tsp vanilla essence
- 2 cups sugar
- $\frac{1}{2}$ cup oil
- 1 cup boiling water or hot coffee
- 2 eggs

Preheat the oven to 180°C. Line two 23 cm round cake pans, or one 23 x 33 cm rectangular baking pan, with wax paper. Grease the paper and the sides of the pan well.

In a large bowl, sift the dry ingredients together.

Add the eggs, milk, oil and vanilla essence and beat with an electric mixer for about two minutes. Add the boiling water or coffee and mix until combined.

Pour the batter evenly into the prepared pans and bake for 30-40 minutes.

To test if the cake is ready, insert a toothpick into the middle of the pan. If it comes out clean, the cake is ready. A

single rectangular cake will take slightly longer to bake than two round layers.

Slide a knife around the edge of each cake to loosen it from the pan, turn the pan over onto a metal rack and peel off the paper.

Let the cake cool completely before covering with icing.

COFFEE BUTTERCREAM

3 teaspoons instant coffee

1 teaspoons boiling water

250 g unsalted butter (softened)

500 g unrefined Golden icing sugar (We like Billington's)

This unrefined golden icing sugar gives the most amazing caramel undertone and colour. It is perfect for buttercream, dusting cakes or making delicious macarons.

Dissolve instant coffee in boiling water and leave to one side to cool.

In a separate bowl beat together the softened butter and icing sugar until smooth then beat in the cooled coffee mixture.

This buttercream should make enough to ice 12 or more cupcakes and a large sponge cake.

Photo: Lorraine Pienaar

Versiering Malteasers en flake gebruik en ook Caramel treat blikkie ek het hom dubbel aangemaak, sodat ek 3 lae uit hom kan kry en dan het ek in die eerste laag karamel ingesit en die tweede laag het ek die buttercream coffee icing gebruik. Geniet dit.