

## DARK CHOCOLATE MUD CAKE

## INGREDIENTS

- ✓ • 250gr Unsalted Butter ✓
- ✓ • 250gr Dark chocolate
- ✓ • 8 tsp Instant Coffee
- ✓ • 180 ml Water ✓
- ✓ • 150gr Self-raising Flour - 1 cup
- ✓ • 150gr Plain Flour - 1 cup
- ✓ • 60gr Cocoa Powder 1/3 cup
- ✓ • 1/2 tsp Bi-Soda
- ✓ • 550gr Castor Sugar - 2 1/2 cups
- ✓ • 5 eggs lightly beaten
- ✓ • 8 tsp Vegetable oil
- ✓ • 125 ml Buttermilk - 1/2 cup

**Preparation time:**

20 minutes

**Size:**9" round cake  
or 8" square cake**Baking time:**

2 hours

## DIRECTIONS

1. Preheat fan forced oven at <sup>130°C</sup> 140°C.
2. Greased the tin and lined with baking paper.
3. Place butter and water in a saucepan over medium heat until melted, turn off the heat and add chocolate, stir until the chocolate melted add <sup>coffee</sup> and well combined. Leave to cool slightly. ~~coffee~~ (add water & sugar)
4. Sift plain flour, cocoa, bi-soda and self-raising flour together into a bowl
5. Add sugar and salt mix well.
6. Make a well in the centre.
7. Pour over the chocolate mixture in the centre, then add vegetable oil, buttermilk and egg.
8. Mix with a wooden spoon until well combined.
9. Pour over the mixture to the tin and bake until skewer comes out clean when inserted in the middle.
10. Remove from the oven and allow to cool in the tin before removing from tin.
11. Store in an air tight container in the fridge.

- Too much mixture for on 8" round.
- Takes longer than 2 hrs to cook.



6" (45 mins) } 160°C or 320°F. - Katherine Sabbath  
8" (1.2 hrs.) }