

Katherine Sabbath - Delish

Dark Chocolate Mud Cake Recipe:

- 250g / 9oz salted butter
- 250g / 9oz dark (or milk) chocolate (chopped or broken)
- 8 tsp Instant coffee (about 10 grams - you won't get a coffee taste - I promise)
- 180ml water
- 150g / 5.5oz self-raising flour
- 150g / 5.5oz plain flour
- 60g / 2oz cocoa powder (unsweetened is best)
- 1/2 tsp bi carb (baking) SODA
- 500g / 17oz caster sugar
- 5 eggs - lightly beaten (room temp is best)
- 70g / 2.5oz vegetable oil
- 125ml buttermilk (you can make this yourself by adding a squeeze of lemon juice to regular whole milk and letting it sit for 10 minutes)

Enough for a 9" x 3" round cake, an 8" x 4" round cake, a 6" x 4" + approx. 8 cupcakes or an 8" x 3" square cake

Method:

1. Preheat your oven to 160c or 320f
2. Grease & line your baking tins
3. Combine butter, water and coffee over heat until they come to a slow boil. Turn off heat and pour in chocolate stirring until its completely melted. Set aside
4. Sift flours, cocoa, sugar & baking soda together in a large bowl & make a well in the centre
5. Pour in the eggs, buttermilk, oil & chocolate mixture and stir vigorously with a wooden spoon until there are no lumps
6. Pour into your prepared tins and bake for approx. 45m (6") and 1.2 hours (8") removing when a skewer inserted in the middle comes out clean
7. Allow the cakes to completely cool in the tins before removing