
Dark chocolate Mud Cake

Here's a very simple yet rich mud cake recipe. This recipe makes an 8"x4" round or 9"x 3"round or two 6"x4" round cakes. The recipe is also suitable for carving once refrigerated.

Ingredients:

- 250gr Unsalted Butter
- 250gr Dark chocolate
- 8 tsp Instant Coffee
- 1 tsp Vanilla essence
- 180 ml Water
- 125 ml Buttermilk
- 150gr Self-raising Flour
- 150gr Plain Flour
- 60gr Cocoa Powder
- 1/2 tsp Bi-Soda
- 550gr Castor Sugar
- 5 eggs lightly beaten
- 5g salt

Method:

1. Preheat fan forced oven at 140°C.
2. Greased the baking tin and lined with baking paper. I have used two 6" round tins for this.
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 and the ingredients well combines. Leave to cool for 10 minutes.



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 of the dry ingredients
7. Pour over the chocolate mixture in the centre, then add vanilla essence, buttermilk and egg.



8. Mix with a wooden spoon until well combined.
9. Pour over the mixture to the baking tin and bake for approximately 2 hours or 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. Wrap the cake with cling wrap then aluminum foil and store in an air tight container in the fridge. You can also freeze the cake then defrost in the fridge once you need it.

Note: Buttermilk can be substituted with full cream milk for a less dense cake.

