

# Chocolate Cake

*By Kathy Moore*

Chocolate Cake Ingredients – 20cm/8” (Round Cake)			
225g/8oz	Butter or Margarine	2	Level teaspoons baking powder
225g/8oz	Caster Sugar	60g/2¼oz	Cocoa Powder
4	Medium Eggs	2	Teaspoon instant coffee
225g/8oz	Self Raising Flour - sieved	4	Tablespoons hot water

## Method

1. Preheat oven to 180°C/355°F/Gas 4
2. Line a 20cm/8” round baking tin with baking parchment
3. Mix the cocoa powder, instant coffee and hot water.
4. Place all the ingredients into a mixing machine and beat until light and fluffy.
5. Pour the mix into the tin and place onto the middle shelf of the preheated oven.
6. Bake for 30 – 50 minutes depending upon your oven.
7. Remove from the oven when properly cooked and cool completely on a wire tray or similar.

As an alternative, the cake can be baked in two 18cm/7” sandwich tins although remember to reduce the cooking time.

Remember....

All ovens vary in performance and temperature accuracy.  
The above is a guide only to the temperature and time needed to bake the cake.

## Baking tips

- Butter can be substituted for margarine in the cake recipes. Butter gives a better flavour, although margarine will tend to give a lighter cake.
- Diet or low fat margarine substitutes will not work as they usually contain a high proportion of water and affect balance of the recipe. (Try eating a smaller piece of cake if necessary!!)
- Use ingredients at room temperature.
- Beat the ingredients well, under beating or mixing will result in a heavy cake.
- Make certain the cake is thoroughly cooked or a soggy centre will result. Cool thoroughly. If a cake is stored when even slightly warm, it can very quickly turn mouldy.
- There is nothing like a home baked cake for flavour.