

Denise's Chocolate Cake



To celebrate this weeks 100th episode of our Newsletter we are sharing an old family favourite. A rich chocolate cake, no holds barred. This one comes with all the trimmings and tastes divine. Enjoy!

Ingredients:

1/4 cup organic alkalised cocoa powder (Dutch Cocoa)

1 cup water

150g unsalted organic butter

1 1/2 cups organic raw sugar

1/2 teaspoon bicarb soda

2 eggs

1 teaspoon organic vanilla essence

1 1/2 cups organic white unbleached self raising flour

Method:

1. Blend the cocoa with a little of the water to make a smooth paste.
2. Place the paste into a saucepan with the butter, sugar, bicarb and remaining water.
3. Stir on medium heat until the butter melts, bring to the boil and then remove from heat and leave aside to cool.
4. Once the mixture is cold, add the eggs and vanilla essence and beat together.
5. Add the flour (sifted) and mix well.
6. Add to a tin lined with grease proof baking paper and bake in the oven for 50 minutes at 180°C.
7. Leave in the pan for 5 minutes before removing to cool completely before icing.
8. Once cool, ice the cake (see recipe below) and it is ready to serve.

Rich Dark Chocolate Icing

Ingredients:

90g vegan dark chocolate buttons

30g butter

3/4 cup icing sugar

1-2 tablespoons of water

Method:

1. Melt the chocolate and butter in a saucepan on low to medium heat, then add your icing sugar and mix well.
2. Add the water and stir quickly with a fork until shiny.
3. Leave to cool and then top onto the cake.

Vegetarian

For those looking for something a little more gluten & dairy free we have **just the thing**, and for our raw & vegan readers **here's a little inspiration** for yourselves.