



CHOCOLATE CAKE

HEAT LEVEL 

Indulge in the rich decadence of our Chocolate Cake - a satisfying treat that promises a burst of cocoa goodness in every delicious bite.

25 Mins

16 Servings

INGREDIENTS

180 g butter or margarine, softened
200 ml ($\frac{3}{4}$ cup) sugar
2 extra large eggs
5 ml (1 tsp) vanilla essence
310 ml ($1\frac{1}{4}$ cups) cake flour
15 ml (1 Tbsp) baking powder
2 ml ($\frac{1}{4}$ tsp) Spur Seasoning Salt
60 ml ($\frac{1}{4}$ cup) cocoa powder
200 ml Spur Salad & French Fry Dressing

Chocolate Butter Icing:

100 g butter or margarine, softened
500 ml (2 cups) icing sugar, sifted
60 ml ($\frac{1}{4}$ cup) cocoa powder
45 ml (3 Tbsp) hot water
5 ml (1 tsp) vanilla essence
About 30 ml (2 Tbsp) milk

METHOD

- 1 Preheat the oven to 180°C.
- 2 Line and grease two 20 cm cake pans.
- 3 Cream butter and sugar together. Add eggs, one at a time, beating well after each addition, until light and creamy. Add essence.
- 4 Sift the flour, baking powder, Spur Seasoning Salt and cocoa powder together.
- 5 Add dry ingredients, alternately with Spur Salad & French Fry Dressing to creamed mixture. Mix well.
- 6 Spoon batter into prepared pans. Bake in oven for about 25 minutes or until baked through and skewer comes out clean. Leave to cool slightly in pan. Turn onto a cooling rack to cool completely.

Chocolate Icing:

- 1 Cream butter and icing sugar together. Mix cocoa powder with hot water until smooth and add to icing.
- 2 Add essence and enough milk to mix to a smooth, spreadable consistency.
- 3 Sandwich cake layers with half the icing. Use remaining icing to ice top of cake.
- 4 To garnish, dust with cocoa powder and decorate with chocolate balls, or top with fruits, such as strawberries, raspberries, blueberries and mint leaves.

VARIATIONS

Four-layered naked cake:

- 1 Double the recipe to make four layers. Assemble with icing and use some icing on the sides, if preferred.
- 2 Increase icing to: 150 g butter or margarine, 750 ml (3 cups) icing sugar, 80 ml ($\frac{1}{3}$ cup) cocoa powder, 60 ml ($\frac{1}{4}$ cup) hot water, 7 ml ($1\frac{1}{4}$ tsp) vanilla essence and about 45 ml (3 Tbsp) milk.

Topping:

- 1 100 g dark chocolate, coarsely chopped

30 ml (2 Tbsp) fresh cream

2

3

15 ml (1 Tbsp) butter or margarine

Method:

