



Chocolate Cake à la Pat



Servings: 1 cake
Total Time: 1 hr
Cooking Time: 6 mins

INGREDIENTS

For the Chocolate Cake

1 cup cake flour
 1 cup white sugar
 1 Tbsp baking powder
 3 Tbsp cocoa powder
 pinch of salt
 2 large eggs
 1 Tbsp light olive oil
 1 tsp vanilla essence
 1 cup boiling water



For the Chocolate Icing

500g icing sugar
 125g softened butter
 3 Tbsp cocoa powder
 1 tsp vanilla essence
 1-4 Tbsp boiling water

30-50g flaked chocolate



VARIATIONS

- * Top with nuts, cherries or fresh berries.
- * Instead of icing the cake, spread the cake with 360g tin caramel - quick & also nice!
- * Make 2 cakes and layer with strawberry jam and ice the layered cake with chocolate icing (the same quantity as used for a single layer is sufficient).

METHOD

For the Chocolate Cake

Sift the flour into a large mixing bowl & mix in the sugar, baking powder, cocoa powder & salt.

Whisk the eggs, oil & vanilla essence in a separate bowl.

Slowly (to prevent the egg from scrambling) pour the boiling water into the egg mixture while still whisking.

Add the egg mixture to the dry ingredients & mix gently to combine.

Lightly spray a microwaveable cake mould with a non-stick agent.

Pour the cake mixture into the cake mould and microwave on high for 6 mins.

Turn the cake out onto a wire rack & allow to cool while preparing the icing.

For the Chocolate Icing

Sift the icing sugar into a bowl and with a wooden spoon, mix the butter & cocoa powder together well.

Add 1 Tbsp boiling water & blend the icing with an electric mixer.

While still blending, slowly add boiling water a little at a time until the icing has reached a spreadable consistency and is smooth and shiny.

Finally, blend in the vanilla essence.

Cake Assembly

Transfer the cake to cake plate.

Using a round-bladed knife occasionally dipped in hot water (to make spreading easier), ice the cake.

Sprinkle with flaked chocolate.



