

# MOIST CHOCOLATE CAKE RECIPE



*"Whilst Mud Cakes are ever-popular, many have a preference for a softer, lighter textured chocolate cake. This recipe produces just that, without compromising on flavour; packing a full, luscious chocolate taste that you will be craving for days after"*

# MOIST CHOCOLATE CAKE RECIPE

SUGAR SUGAR CAKE SCHOOL

## INGREDIENTS

- 115g Dark Chocolate (buttons or chopped-up bar)
- 120ml Boiling Water
- 1/2 Tbsp Instant Coffee Powder
- 45g Unsweetened Dutch-processed cocoa powder
- 230g Unsalted Butter (room temperature)
- 350g Castor Sugar
- 4 Large Eggs (room temperature)
- 1 Tbsp Vanilla Extract
- 1/4 tsp Salt
- 240g Sour Cream
- 227g Plain Flour (sifted)
- 1 Tsp Baking Soda



## METHOD

1. Preheat the oven to 165 deg Celsius/329 Fahrenheit for Fan-forced ovens (or 180 Celsius/356 Fahrenheit for standard ovens without fan). Grease & line two 9 inch cake pans (use smaller pans for a taller cake)
2. In a heatproof bowl, gently whisk the water, dark chocolate and instant coffee powder until melted and combined together. Set aside to cool.
3. Sift all dry ingredients together (plain flour, cocoa, baking soda) and add the salt.

4. In a mixer with the paddle attachment, beat the softened butter & sugar together on High speed for 2 minutes until creamed and pale in colour. Gradually add eggs in ONE AT A TIME whilst beating until all incorporated. \*Ensure eggs are at room temperature or your mixture will separate.
5. Add in the vanilla and gradually pour in the chocolate & coffee mixture in a steady stream whilst mixing on Low speed.
6. Add in half the Dry Ingredients and mix till half incorporated (Low Speed).
7. Add in the sour cream and mix till half incorporated (Low Speed).
8. Add in the remaining Dry Ingredients and mix on Low Speed till fully incorporated. \*Be careful not to overmix
9. Scrape down the bowl with a spatula and fill the cake tins with the finished batter.
10. Bake the cakes for 25-32 minutes until a skewer inserted into the middle of the cake comes out clean. If the cake isn't fully cooked in the middle, continue baking at 2 minute intervals until the skewer test comes out clean.
9. Leave to cool completely before decorating.

## *Important!*

Ensure all ingredients (especially butter & eggs) are at room temperature. The butter should be soft before whipping. This all ensures a smooth creaming emulsion with no lumps!

# IMPORTANT BAKING NOTES

- The Boiling Water + Coffee Powder can be replaced with Hot Espresso. You can also choose to omit the coffee altogether if you prefer to have a caffeine-free cake.
- Ensure your oven temperature is accurate using an internal Oven Thermometer (most domestic ovens are slightly hotter or cooler than indicated on the thermostat).
- Cold butter can be microwaved for short 10 second bursts until softened (ensure that it does not melt).
- Cold eggs can be placed in a bowl of warm water for 15 minutes, replacing the water every 5 minutes with more warm water to bring it to room temperature.
- The cooled, baked cakes can be cling-wrapped and frozen for up to 3 months. When needed, defrost at room temperature or in the fridge overnight till completely thawed.
- To further extend the moistness of the cake over several days, you can brush the cupcakes with some simple sugar syrup (recipe available in the Free Membership section).
- This cake works well paired with various frostings (e.g. Swiss Meringue) and/or chocolate ganache

## *Note:*

This cake stacks well and is suitable for single and tiered-cakes. However, as it is not as dense in structure as mud cakes, it may not be stable enough for intricate, sculpted designs.