



Chocolate Cake

125g Butter or margarine softened
10ml Vanilla essence
300g Castor sugar in GRINDER
3 Eggs
60g Cocoa powder
125ml Hot water
125ml Warmed milk
240g Flour
10ml Cream of tartar
5ml Bicarbonate of soda
2ml Salt

Chocolate Icing:

75g Butter or margarine, softened
250g Icing sugar, sifted
25g Cocoa
Boiling water to mix
1 Egg yolk

To Decorate:

Glacé cherries
Desiccated coconut

Method:

Cream butter until soft, beat in essence using MINCER. Gradually add sugar, beating well after each addition. Add eggs one at a time, beating well after each addition. Dissolve cocoa in water, add milk. Set aside to cool. Sift together dry ingredients, add alternatively with cocoa mixture to creamed mixture, mix well. Pour batter into two greased 22cm diameter cake pans. Bake at 180°C for 35-40 minutes or until a skewer inserted into centre comes out clean. Leave to cool on a wire cooling rack.

Chocolate Icing:

Cream butter and sugar well with MINCER. Dissolve cocoa in a little water to form paste. Beat into butter mixture. Add egg yolk, beat until light and fluffy. Sandwich cakes together with icing. Decorate with Cherries and coconut.