



PREP: 20 min
COOK: 40 min
SERVES: 12

Best Ever Chocolate Cake Recipe

Rich, moist and topped with fluffy chocolate buttercream, THIS is the perfect chocolate cake recipe you've been searching for. Sour cream creates an extra tender crumb, along with a dash of Vanilla to compliment those earthy chocolate notes. If you'd like to bake a multi-layer cake or chocolate cupcakes using this recipe, scroll to the bottom of the method for ingredient conversions.

Ingredients

Cake

1 cup (250ml) sour cream
1/3 cup (80ml) water
2 tsp Queen Organic Vanilla Essence
1 1/2 cups (225g) plain flour
3/4 cup (95g) cocoa powder
1 1/2 tsp baking powder
3/4 tsp baking soda
Pinch of salt
230g unsalted butter, softened

Method - Cake

STEP 1

Preheat oven to 170°C (fan forced). Grease and line two 20cm round cake tins with baking paper.

STEP 2

Combine sour cream, water and Vanilla Extract in a jug, mix well. Combine flour, cocoa powder, baking powder, baking soda and salt. Set aside.

STEP 3

In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar for 5 minutes until pale and creamy. Beat in eggs one at a time, mixing well in between.

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Ingredients

1 cups (295g) firmly packed brown sugar
3 large eggs

Chocolate Buttercream

250g unsalted butter, softened
3 cups (450g) icing sugar
½ cup (60g) cocoa powder
¼ cup (60ml) full cream milk
2 tsp Queen Concentrated Vanilla Extract

Method - Cake

STEP 4

Add half of flour mixture to butter mixture, mix well then add half of sour cream mixture, mixing in between. Repeat with remaining mixture and mix until well combined.

STEP 5

Transfer batter to prepared tins and bake for 35-40 minutes until an inserted skewer comes out clean. Once cooked, allow to cool in tins for 10 minutes before inverting onto a wire rack to cool completely.

Method - Chocolate Buttercream

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until lightened in colour, about 3 minutes.

STEP 2

Add icing sugar, cocoa and milk and mix on low until just incorporated. Beat on high for 5 minutes until light and fluffy. Add Vanilla Extract and mix to incorporate.

STEP 3

Spread half the buttercream over the first layer of cake, then top with the second layer. Spread remaining buttercream on top of cake.

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