



PREP: 15min
COOK: 1hr
SERVES: 8

Easy Mix Chocolate Cake

No stand mixer at home? No worries! This super simple, easy mix chocolate cake is the perfect recipe to create the same rich flavours with simple utensils.

Ingredients

Cake

- 2 cups plain flour
- 2 tsp baking powder
- 1 1/2 tsp baking soda
- 2 cups sugar
- 3/4 cup cocoa powder
- 1 tsp salt
- 1 cup milk
- 1/2 cup neutral oil (vegetable, canola, grapeseed)
- 2 large eggs
- 2 tsp Queen Organic Vanilla Extract
- 1 cup boiling water

Method - Cake

STEP 1

Preheat oven to 160C (fanforced). Grease and line a deep 20-23cm round cake tin. Set aside.

STEP 2

Combine dry ingredients in a large bowl, mixing to combine. Make a well in the centre and set aside.

STEP 3

Combine milk, oil, eggs and Vanilla Extract in a jug or small bowl, whisking to combine. Pour into dry mixture, mixing to combine.

STEP 4

Add boiling water, mixing to incorporate. Pour into prepared tin and bake for 1 hour or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before turning out onto a wire rack until cooled completely.

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Ingredients

Icing

- 1 1/2 cups icing sugar
- 1 tbsp cocoa powder
- 50g butter, soft
- 2 tbsp hot water

Method - Icing

STEP 1

Combine icing sugar, cocoa powder and softened butter in a bowl. Add 1 tbsp of hot water mixing together, adding more water as required to achieve a smooth, spreadable consistency.

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