

Chocolate Fudge Cake

Ingredients

240g plain flour (2 cups)
350g sugar (1 ½ cups)
65g cocoa (2/3 cup)
1 ½ tsp baking powder
1 tsp bicarb soda
1 tsp salt
1 cup buttermilk (or, 1 cup milk with 1 tsp vinegar – let sit 10 mins before using)
½ cup vegetable oil
2 large eggs at room temperature
1 cup freshly brewed hot coffee

Method

Preheat oven to 180C. Grease and line 2 x 21cm pans (if doing a filled layer cake), or one 26cm pan

Sift together the flour, cocoa, baking powder and soda. Add the sugar and salt and whisk to combine well.

In another bowl, whisk together the buttermilk, oil and eggs.

Add the buttermilk mix to the dry mix and stir. Add the coffee - the mixture will be thin. Don't overmix. Pour into prepared pan(s).

Bake for 25 minutes if using two 21cm pans, or up to 45 minutes if using one 26cm pan. Check with a skewer. The top often gets ruffly, so don't freak out! Let cool. Fill with chocolate mousse or chocolate glaze, and drizzle with chocolate glaze.

CHOCOLATE GLAZE

(make 1 ½ if using to fill as well)

130g chocolate
60g butter
1 tbsp golden syrup
¼ tsp vanilla

Melt together all ingredients carefully in a microwave. Let cool slightly so it's pourable but thickened. Pour over the cake – or use a portion to make chocolate mousse below.

CHOCOLATE MOUSSE

Make half the chocolate glaze above and let cool slightly. Whip about 2/3 cup of whipping cream to peaks and fold the glaze through the cream. Fill the cake. Fill your mouth.