



DEEP DARK CHOCOLATE CAKE

Servings: 10-12

Hey, Chocolate lovers! Welcome to the dark side! Are you ready for death by chocolate? Let's roll up our sleeves and start baking!

INGREDIENTS:

114g	SCS Salted Butter
55g	SIS Demerara Sugar
64g	SIS Caster Sugar
2	Eggs
1½ tsp	Vanilla Extract

For the Chocolate Mixture:

59g	Unsweetened Cocoa Powder (the best you can find)
236ml	Boiling Hot Water
1 tbsp	Instant Coffee Powder or Granules (unsweetened)

For the flour mixture:

192g	Sunshine Flour
1 tsp	Baking Soda
1/2 tsp	Baking Powder

1. Preheat the oven to 170°C.
2. Grease two 9-inch round cake tins.
3. Sift and whisk together the flour mixture.
4. In a heat-proof bowl, whisk together the boiling water, coffee powder and cocoa powder; let this mixture cool completely.
5. With an electric mixer, cream the butter and sugar until pale.
6. Add the eggs one at a time (scraping the sides of the bowl down, after each addition) and vanilla extract. Mix until combined.
7. With a spatula, fold in the chocolate mixture and flour mixture, alternating between the two and mix until smooth.
8. Bake for about 25 minutes and let the cakes cool completely before frosting.