

## Paul's Firm and Moist Chocolate Cake Recipe



### Tools

2 Small Mixing Bowls

1 Large Mixing Bowl

10" Round Cake Tin (3" deep)

6" Round Cake Tin (3" deep)

Cooling Rack

Balloon Whisk

Wooden Spoon

Measuring Jug

Weighing Scales

Greaseproof Paper

Teaspoon

### Ingredients

330g Unsalted Butter

330g Dark Chocolate (55%-60% cocoa if possible)

9 Teaspoons Instant Coffee

240ml Water

75g Cocoa Powder

190g Plain Flour

190g Self Raising Flour

1 Teaspoon Bicarbonate Soda

720g Golden Caster Sugar

6 Large Eggs

10.5 Teaspoons Vegetable Oil (rapeseed preferred but not essential)

165ml Buttermilk

\*\*\*\*\*Heat your oven to 150C or 302F or Gas Mark 2 \*\*\*\*\*

### US Measurements

NOTE – these ingredients are set for 10" and 6" round cakes OR a 10" square cake.

Use this RECKONER to work out other portion quantities using a 10" square as your starting tin.