



# Rich Chocolate Cake

Recipe and images courtesy of Sally Wise

## INGREDIENTS

125g butter  
250g sugar  
30g cocoa powder  
60g dark chocolate, chopped  
240ml water  
 $\frac{1}{2}$  teaspoon bicarbonate of soda  
2 eggs, lightly whisked  
190g self raising flour  
30g corn flour

*For the ganache (optional)*

240ml cream  
300g dark chocolate, chopped



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## DIRECTIONS

- Heat the oven to 160 degrees C (fan forced). Grease a deep sided 20cm round cake tin and line the base with baking paper, grease over this.
- Place the butter, sugar, cocoa, chocolate, water and bicarbonate of soda in a saucepan and bring to the boil, stirring. Immediately reduce heat and simmer for one minute.
- Allow to cool for 15 minutes, then quickly whisk in the eggs, flour and corn flour.
- Pour into the prepared tin and bake for 35 to 40 minutes, or until a metal skewer inserted into the Centre comes out clean.
- Allow to stand in the tin for 10 minutes, then turn out onto a wire rack to cool completely.
- Serve warm as a dessert drizzled with the warm ganache, with ice cream and seasonal fruits.



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## GANACHE

- Pour the cream into a small saucepan, bring to the boil, stirring, then remove from the heat. Add the chocolate and stir until melted.
- Leave to stand for just a few minutes after which it can be poured as a glaze over the cake. Alternatively, it can be left until thickened to the consistency of table margarine, then beaten to make a fluffy frosting.
- The cake can be cut into half horizontally and filled with some of the whipped ganache, the remainder being spread over the top.
- Serve warm as a dessert drizzled with the warm ganache, with ice cream and seasonal fruits.

## VARIATIONS

### Muffins Chocolate carrot slice (VEGAN)

- To make muffins/cupcakes from the same mixture – transfer cake batter to a jug.
- Line 12 x approx. 80ml capacity muffin holes with a muffin papers. Pour cake batter in until each is almost  $\frac{3}{4}$  full. Bake for 15 to 20 minutes.

### Chocolate carrot slice (VEGAN)

- substitute 160g finely grated carrot for the eggs (adding where the eggs would have been). If you want to make the cake vegan, coconut oil could be substituted for the butter, also using dairy free chocolate.
- To make vegan ganache, use coconut milk instead of the cream and be sure to use vegan chocolate.
- For this slice, use a tin 18cm x 28cm (2cm deep at least) – grease tin and line with baking paper, then grease over baking paper. Bake for 25 to 30 minutes, approximately.



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