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by ewfood

Cheeky Chocolate Cake



Ingredients

17.5oz. sugar
15oz. cups all-purpose flour
6.5oz. Cocoa
1.5tsp. baking soda
1.5tsp. teaspoons baking powder
1tsp. salt
4fl oz. oil
2 tsp. vanilla extract
2 eggs
8fl oz. milk
8fl oz. boiling water

For the frosting
4oz. butter or margarine
6.5oz. Cocoa
13.5 oz.icing sugar
2.5 fl oz. milk
1tsp. vanilla extract

Preparation

1. Heat oven to 180°C. Grease and flour two 9-inch round baking pans.
2. Sift together the dry ingredients. Add the oil, vanilla, eggs and milk and whisk together. Then add the boiling water and whisk until combined (the batter might be thin but this is normal). Pour into the cake tins and bake for approximately half an hour. Insert a wooden spoon into the center of the cake to check if it is done.
3. While the cake is baking make the frosting by melting the butter and immediately stirring in the cocoa. Add the icing sugar and milk slowly alternating between the two. Finally add the vanilla.
4. Cool the cake on a wire rack and frost with the frosting. Layer one cake on top of the other and voila you have a deliciously sinful chocolate cake. Serve with berries.

Cooks Note