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Chocolate cake



Ingredients

250 gm Instant cake mix 100 gm butter 75 ml full creame milk 100 ml water 2 tbsp powdered sugar 4 tbsp cocoa powder 4-6 Chashew nut 8-10 Raisins 1 tsp cherry 1 cup chocolate syrup

Preparation

- 1 Mix melted butter, cake mix, water, milk, sugar, cashewnut, raisins, cherry and cocoa powder together until batter is smooth.
- 2 Pre heat oven to 180 degree.
- 3 Grease and flour a baking pan and pour cake batter in it.
- 4 Bake at 180 degree for 30 minutes.
- 5 Until a toothpick, inserted in the centre, comes out clean.
- 6 Now after getting cool covered it with chocolate syrup and do icing on top.
- 7 Decorate as per your desire.

Cooks Note

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