



Posted on 26 May 2014
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Chocolate cake

Ingredients

250g Instant cake mix
100g butter
75ml full cream milk
100ml water
2 tbsp powdered sugar
4 tbsp cocoa powder
4-6 cashew nut
8-10pc raisins
1 tsp cherry
1 cup chocolate syrup

Preparation

- 1 Mix melted butter, cake mix, water, milk, sugar, cashew, raisins, cherry and cocoa powder together until batter is smooth.
- 2 Preheat 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
