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