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by The Bakealogue

Strawberry chocolate cake



Ingredients

All Purpose Flour: 1 and 1/3 cups
Caster Sugar: 2 cups
Cocoa Powder: 3/4 cups
Baking Powder: 1 and 1/2 tsp
Bicarbonate Soda: 1 and 1/2 tsp
Vanilla Essence: 1 and 1/2 tsp
Eggs: 2 (large)
Water: 1 cup
Milk: 1 cup
Oil: 1/3 cup

Preparation

1. Pre-heat your oven to 180 degrees Celsius and have a greased 8 inch cake tin ready.
2. In a bowl combine all the dry ingredients ie. All Purpose Flour, Caster Sugar, Cocoa Powder, Baking Powder and Bicarbonate Soda. Mix with the help of a whisk to ensure all ingredients combine properly.
3. In a separate bowl, mix together all the wet ingredients i.e.. eggs, water, milk, oil and vanilla essence.
4. Add the wet ingredients to the dry ingredients and fold with the help of a spatula until all the ingredients combine well.
5. Pour the batter in your greased cake tin. Allow the cake to bake at 180 degrees Celsius until a skewer inserted in the centre of the cake comes out clean.
6. Allow the cake to cool completely before applying the frosting.

Cooks Note

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