



MOTHER'S DAY CHOCOLATE CAKE

By Chef Phil LaBrooy

INGREDIENTS

- 2 cups Sugar
- 1 $\frac{3}{4}$ cups Plain Flour
- $\frac{3}{4}$ cup Callebaut Cocoa Powder
- 1 $\frac{1}{2}$ tsp Baking Powder
- 1 $\frac{1}{2}$ tsp Bi Carb Soda
- 1 tsp Salt
- 2 Eggs
- 1 cup Milk
- $\frac{1}{2}$ cup Vegetable Oil
- 2 tsp Heilala vanilla extract
- 1 cup Boiling water

INGREDIENTS - FROSTING

- 115g Butter
- $\frac{2}{3}$ cup Callebaut Cocoa Powder
- 3 cup Icing Sugar
- $\frac{1}{3}$ cup Milk
- 1tsp Heilala Vanilla extract

PROCEDURE-CAKE

01 In a large bowl sift the sugar, flour, cocoa powder, baking powder, bicarb soda and salt. Stir together.

02 Add eggs, milk, oil and vanilla and mix with electric mixer for 2-3 mins.

03

Add boiling water and stir through.

04

Pour mix evenly into 2 lined cake tins.

05

Bake in 175° oven for 30-35 mins or until a skewer comes out clean

06

After baking allow to sit in the tin for 10 mins then turn out onto a cooling rack until completely cooled and ready to decorate.

PROCEDURE-FROSTING

01

In a large bowl sift the sugar, flour, cocoa powder, baking powder, bicarb soda and salt. Stir together.

02

Alternately add icing sugar and milk in thirds and mix with electric mixer till smooth and all ingredients have been incorporated.

03

To assemble: Use 1 cake as the base, spread over half the frosting and then top with the other cake.

The remainder of the frosting place into a piping bag and pipe on the top of the cake until covered.