

# Chocolate Cake Recipe

To make this chocolate cake you'll need: 2 tsp vanilla extract, 3 eggs, 150ml olive oil and a metal baking pan. This recipe pack comes with bags of cocoa, sweetener and dry ingredients.

<b>Get this</b>	<b>with these</b>	<b>and do this to them</b>
Fill the jug with water		Boil the jug
Cocoa bag	Small bowl or mug 1/2 Cup measure Knife to stir	Empty the contents of the cocoa bag into the bowl or mug Measure out 1/2 Cup (125ml) of boiling water and pour it in Stir to form a chocolate paste <i>Hint: using a knife to stir breaks up clumps easier</i>
Vanilla	teaspoon measure	Pour in 2 teaspoons of vanilla extract Set aside to cool down.
Butter / Oil	Parchment paper Metal baking pan	Grease sides, line the bottom and set aside
	Preheat the oven	Preheat to 170 degrees Celcius <i>Hint: The tin needs to go in the middle of the oven to avoid the baked cake collapsing in the middle.</i>
Olive Oil	Large mixing bowl	Measure out 150ml Olive Oil
Large eggs	Hand mixer or beater	Crack in 3 large eggs Beat on high speed for 2 minutes
Bag of sweetener		Slowly add in the sweetener while still beating the mixture <i>Hint: Keep beating until you have a pale, aerated batter like consistency</i>
Cocoa mixture cooled down		Lower the speed of the beater and pour in the cocoa mixture.
Dry ingredients bag	Spatula	Sprinkle the ingredients bag into the mixture, beating as you go. Scrape down the side of the bowl to incorporate all the ingredients
Prepared tin		Pour this liquid batter into the prepared tin.
Oven		Put the tin into the oven – the top of the tin should be in the middle of the oven
Timer		Set a timer for 40 minutes Jiggle the cake - if the middle moves then it needs 5 more mins. Set timers in 5 min and then 2 min increments <i>Hint: The centre of the cake should look moist but not move when jiggled</i> Keep testing and err on it looking moist to avoid over baking it
Skewer		A cake tester should come away mainly clean with a few sticky crumbs clinging on it
Wire rack		Keep it in the tin to cool for 10 minutes on a wire rack
Spatula		Ease the cake away from the sides with a spatula Eat it warm as a pudding or leave it to cool if icing



## Make ahead of time & Storage

This cake can be made ahead - store in an airtight container in a cool place for 2-3 days or freeze for up to 3 months, wrapped in a double layer of cling film, followed by a layer of foil.

Unwrap and defrost at room temperature for about 3 hours.

**Make it again:** Reorder the Chocolate Cake [here](#)