

Chocolate Cake Recipe 1

Method

1. Preheat the oven to 180C (350F, Gas 4).
2. Grease the cake tins and line the base with greaseproof paper.
3. Sift together the flours, bicarbonate of soda and cocoa powder.
4. Using an electric mixer beat the butter; sugar and vanilla extract until light and fluffy.
5. Add the eggs one at a time, beating well after each addition.
6. If needed transfer the mix to a larger bowl and fold in the combined sifted flours, bicarbonate of soda and cocoa powder alternately with the buttermilk.
7. Place the mixture into the prepared cake tin and spread evenly.
8. Bake for the required time, refer to chart below for your selected cake size.
9. Test the cake toward the end of cooking time. The cake is cooked when a skewer inserted into the center of the cake comes out clean.
10. Leave the cake to cool in the tin for about 5 minutes. Turn onto a wire rack to cool.

The chocolate cake can be stored in an airtight container in the fridge for a week or freeze for up to 2 months. Allow the cakes to come to room temperature before decorating.

| Round Tin | 15cm/6in | 18cm/7in | 20cm/8in | 22cm/9in | 25cm/10in | 28cm/11in | 30cm/12in | 30cm/12in |
|------------------------------------------|------------------|------------------|------------------|------------------|-------------------|-------------------|-------------------|--------------------|
| Square Tin | 12cm/5in | 15cm/6in | 18cm/7in | 20cm/8in | 22cm/9in | 25cm/10in | 28cm/11in | 30cm/12in |
| Softened butter | 90g 3 oz | 140g 5 oz | 165g 5 ½ oz | 185g 6 oz | 225g 7 oz | 325g 11 oz | 465g 15 oz | 560g 1 lb 2 oz |
| Caster Sugar (superfine) | 165g 5 ½ oz | 250g 8 oz | 300g 10 oz | 330g 11oz | 410g 13 oz | 570g 1 lb 2 oz | 660g 1 lb 5 oz | 825g 1 lb 11 oz |
| Vanilla extract | 1 teaspoons | 1 ½ teaspoons | 2 teaspoons | 2 ½ teaspoons | 3 teaspoons | 4 teaspoons | 5 teaspoons | 6 teaspoons |
| Eggs (Use 57g/2 oz large eggs) | 2 | 2 | 3 | 3 | 4 | 5 | 6 | 7 |
| Self-raising flour | 40g 1 ½ oz | 55g 2 oz | 65g 2 oz | 75g 2 ½ oz | 95g 3 oz | 125g 4 oz | 150g 5 oz | 190g 6 oz |
| Plain flour | 115g 4 oz | 165g 5½ oz | 200g 6 ½ oz | 225g 7 oz | 280g 9 oz | 350g 11 oz | 445g 14 oz | 560g 1 lb 2 oz |
| Bicarbonate of Soda (baking soda) | ½ teaspoon | ¾ teaspoon | 1 teaspoon | 1 ½ teaspoons | 1 ¾ teaspoons | 2 ¼ teaspoon | 2 ½ teaspoons | 2 ¾ teaspoons |
| Cocoa powder | 40g 1 ½ oz | 60g 2 oz | 70g 2 ½ oz | 80g 2 ¾ oz | 90g 3oz | 110g 3 ½ oz | 120g 4 oz | 160g 5 oz |
| Buttermilk or milk | 140ml 5 fl oz | 210ml 7 fl oz | 250ml 8 fl oz | 280ml 9 fl oz | 350ml 11 fl oz | 500ml 16 fl oz | 560ml 18 fl oz | 700ml 22 fl oz |
| Baking Time 180C (350F, gas 4) | 50 min | 1 hour | 1 hour 10 min | 1 hour 15 min | 1 hour 20 min | 1 hour 30 min | 1 hour 40 min | 1 hour 50 min |