

Chocolate Mud Cake 1

Method

1. Preheat the oven to 160C (315F, Gas 2-3).
2. Grease the cake tins and line the base with greaseproof paper, line the sides of the tin so that the sides extends about 2 cm (3/4 inch) above the height of the tin.
3. In a saucepan place the butter, chocolate, coffee and water, stir over low heat until melted, remove from the heat allow to cool.
4. Mix the eggs, oil and buttermilk combine well.
5. In a large bowl sift the flours, cocoa powder and bicarb soda.
6. Stir in the sugar and make a well in the center and add the chocolate, butter mixture and the egg, buttermilk mixture, stir until completely combined.
7. Pour the mixture into the prepared cake tin.
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. When cold turn out of the tin and remove the paper.

The chocolate mud cake can be stored in an airtight container in the fridge for up to 3 weeks or freeze for up to 2 months. Allow the cakes to come to room temperature before decorating.

Bride Idea

If you are using an unusual cake tin and are unsure of the quantity of the cake mix to use, you can easily work out the quantity by measuring the volume with water.

To do this completely fill a 20 cm (8 inch) round cake tin with water, then pour this into the shaped tin until completely full.

This way you can calculate how many quantities of the basic 20 cm (8 inch) mixture will be needed to fill the tin.

Round Tin Square Tin	15cm/6in 12cm/5in	18cm/7in 15cm/6in	20cm/8in 18cm/7in	22cm/9in 20cm/8in	25cm/10in 22cm/9in	28cm/11in 25cm/10in	30cm/12in 28cm/11in	30cm/12in
Softened butter	110g 3 ½ oz	130g 4 oz	190g 6 oz	220g 7 oz	250g 8 oz	400g 13 oz	440g 14 oz	525g 1 lb 1 oz
Dark Chocolate	110g 3 ½ oz	130g 4 oz	190g 6 oz	220g 7 oz	250g 8 oz	400g 13 oz	440g 14 oz	525g 1 lb 1 oz
Instant Coffee Powder	2 teaspoons	3 teaspoons	4 teaspoons	6 teaspoons	8 teaspoons	12 teaspoons	2 ½ tablespoons	2 ½ tablespoons
Water	80ml 2 ¾ fl oz	95ml 3 fl oz	140ml 5 fl oz	160ml 5 ½ fl oz	180ml 6 fl oz	290ml 10 fl oz	320 ml 11 fl oz	385ml 12 fl oz
Self-raising flour	65g 2 oz	75g 2 ½ oz	110g 3 ½ oz	125g 4 oz	150g 5 oz	250g 8 oz	280g 9 oz	330g 11 oz
Plain flour	65g 2 oz	75g 2 ½ oz	110g 3 ½ oz	125g 4 oz	150g 5 oz	250g 8 oz	280g 9 oz	330g 11 oz
Cocoa powder	25g 1 oz	30g 1 oz	40g 1 ½ oz	50g 1 ½ oz	60g 2 oz	90g 3 oz	110 3 ½ oz	125g 4 oz
Bicarbonate of Soda (baking soda)	¼ teaspoon	¼ teaspoon	¼ teaspoon	½ teaspoon	½ teaspoon	¾ teaspoon	1 teaspoon	1 teaspoon
Caster Sugar (superfine)	240g 8 oz	300g 10oz	420g 14 oz	480g 15oz	550g 1 lb 2 oz	860g 1 ¾ lb	960g 2 lb	1.2kg 2lb 6 oz
Eggs (Use 57g/2 oz large eggs)	2	2	3	4	4	7	8	9
Vegetable Oil	4 teaspoons	5 teaspoons	6 teaspoons	7 teaspoons	8 teaspoons	2 ½ tablespoons	3 tablespoons	3 ½ tablespoons
Buttermilk or milk	60ml 2 fl oz	70ml 2 ½ fl oz	95ml 3 fl oz	110ml 3 ½ fl oz	125ml 4 fl oz	200ml 6 ½ fl oz	220ml 7 fl oz	270ml 9 fl oz
Baking Time 160C (315F, gas 2-3)	1 hour 10 min	1 hour 30 minutes	1 hour 40 min	1 hour 45 min	1 hour 50 min	2 hours 25 min	2 hours 40 min	2 hours 55 min