



## Bake and Decorate

### **Boiled Chocolate Cake**

This cake is from the kitchen of Corinna, one of the best cake makers and decorators I have ever taught.

#### **Ingredients:**

1 1/2 cup Sugar

115g Margerine

1 cup Water

2 tbs **Callebaut** cocoa

1 1/2 cups Self-raising flour, sifted

1/2 tsp Bi-carb soda

2 Eggs, lightly beaten

#### **Directions:**

Pre-heat oven on 180c.

Prepare tin by using **Le Kitchen's cake release**, grease and line with baking paper a 8x3" round cake tin.

Place sugar, margerine, water, cocoa and bi-carb soda into a heavy based saucepan and heat on low until the mixture boils slowly.

Simmer for 5 minutes. Set aside to cool.

Sift flour at least 3 times.

Once cooled, add the beaten eggs and flour.

Pour mixture into prepared tin.

Bake in a moderate oven for 50 minutes.