

Bake and Decorate

Chocolate Mud Cake

Ingredients:

250g Butter

1 1/2 cups Caster sugar

2 Eggs, lightly beaten

1/2 cup Plain flour

1 1/2 cups Self-raising flour

1/3 cup **Callebaut** cocoa

1 tbs instant Coffee

200g **Callebaut** Dark chocolate callets

1 tbs Vegetable oil

1 cup Water

Directions:

Soak **Wilton baking strips** in cold water for 10 minutes.

Prepare tin by using **Le Kitchen's cake release**, grease 8x3" round cake tin.

Squeeze excess water from baking strips and wrap around prepared tin.

Sift dry ingredients into a large **Mason and cash** mixing bowl. Make a well in the centre.

Combine butter, chocolate, oil, water and sugar in a medium heavy based saucepan. stir over a low heat until the butter and chocolate has melted and the sugar has dissolved. Remove from heat and cool slightly.

Add the butter and chocolate mixture to the dry ingredients. Lightly beat with a hand whisk until just combined.

Add the eggs, mix well; Do not overbeat.

Turn on oven to 160c.

Pour mixutre into prepared tin and bake for 2 hours.

Check cake by inserting a skewer in the centre if it comes out clean then done, if still sticky it may need 10 more minutes of cooking.