



chocolate celebration cake

450g plain flour
1 ½ cups of equagold dutch cocoa
½ tsp salt
1 teaspoon baking powder
3 tsp baking soda
3 eggs
2 ½ cups of caster sugar
1 cup of oil
2 tsp equagold Tahitian vanilla essence
double shot of bach espresso
1 ½ Tbsp white vinegar
2 cups water

syrup:
½ cup sugar
½ cup water
½ cup whisky or brandy

chocolate ganache:
250g cream
350g dark chocolate buttons

Sift together the flour, cocoa, salt, baking powder and baking soda. Beat together the eggs and sugar, then add the oil, vanilla, espresso, vinegar and water and mix thoroughly. With an electric mixer, beat the dry mixture into the wet mixture until smooth.

spoon into a greased, lined 26cm cake tin. Bake at 180oC for 1 ½ hours.

For the syrup, place the sugar, water whisky or brandy in a sauce pan, heating gently until the sugar is melted. Simmer for 1 minute. Pour this mixture over the hot cake as soon as it is pulled from the oven.

For the ganache, put the cream and dark chocolate buttons in a microwave bowl and heat for 1 minute, stir, and then heat again for 1 minute. Mix until smooth and combined. Refrigerate.

when the cake is cold, ice the top and sides with the chocolate ganache, using a palate knife. Decorate as desired.

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