



Sweets for your Sweetie!!!
Culinary Class with Chef Lisa Fidler
February 13, 2014

Devilishly Chocolate Cake

Ingredients:

½ cup best-quality unsweetened cocoa (sifted)
½ cup dark brown sugar
½ teaspoon instant coffee (I use Starbucks)
1 cup boiling water
9 tablespoons soft unsalted butter (plus some for greasing)
¾ cup superfine sugar
1 ½ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
2 teaspoons vanilla extract
2 large eggs

Directions:

Preheat the oven to 350°F.

Line the bottoms of two 8 inches round baking pans with baking parchment and butter the sides.

Put the cocoa, coffee and half cup brown sugar into a bowl with a bit of space to spare, and pour in the boiling water. Whisk to mix, then set aside.

Cream the butter and superfine sugar together, beating well until pale and fluffy; I find this easiest with a freestanding mixer, but by hand wouldn't kill you.

While this is going on – or as soon as you stop if you're mixing by hand – stir the flour, baking powder and baking powder together in another bowl, and set aside for a moment.

Dribble the vanilla extract into the creamed butter and sugar – mixing all the while – then drop in 1 egg, quickly followed by a scoopful of flour mixture, then the second egg.

Keep mixing and incorporate the rest of the dried ingredients for the cake, then finally mix and fold in the cocoa mixture, scraping its bowl well with a spatula.

Divide the batter between the 2 prepared pans and put in the oven for about 30 minutes, or until a cake tester comes out clean.

Take the pans out and leave them on a wire rack for 5–10 minutes, before turning the cakes out to cool.