CHOCOLATE CAKE / DIGITAL COLLECTION

# A Taste of Chocolate Cake

A sample from the recipe collection.

REVIEW EDITION / Recipe development draft

Recipes have not been kitchen-tested. Review before commercial release.

# Before you begin

## WHAT THIS BOOK CONTAINS

Six chocolate cake recipes with weighed ingredients, pan sizes, approximate baking times and doneness cues. These are original development drafts, not kitchen-tested recipes.

## YOUR BAKING SETUP

Use a digital scale, mixing bowls, a whisk, a flexible spatula, baking paper and a cooling rack. Weigh flour and cocoa rather than converting grams into cups.

Temperatures refer to a conventional oven. Fan ovens and dark pans can brown faster; consult your oven manual and check early.

## READ THE WHOLE RECIPE FIRST

Prepare and weigh every ingredient before mixing. Use large eggs and unsweetened cocoa. Preheat the oven fully and use the stated pan size.

Avoid tasting raw flour or batter. Recipes contain common allergens such as wheat, eggs and milk. Check chocolate and other labels for additional allergens.

# Everyday Chocolate Cake

## YIELD

One 20 cm / 8 in round cake / 8 slices

## INGREDIENTS

180 g all-purpose flour

40 g unsweetened natural cocoa powder

200 g granulated sugar

1 tsp baking soda; 1/2 tsp fine salt

2 large eggs, about 100 g without shells

120 ml neutral oil

180 ml buttermilk

120 ml hot water

1 tsp vanilla extract

## METHOD

1. Heat a conventional oven to 175°C / 350°F. Grease a 20 cm round pan at least 7 cm deep and line its base with baking paper.

2. Whisk flour, cocoa, sugar, baking soda and salt in a large bowl. In a second bowl whisk eggs, oil, buttermilk and vanilla.

3. Stir wet ingredients into dry ingredients until no dry flour remains. Slowly mix in hot water. The batter will be thin.

4. Pour into the pan. Bake for approximately 35-45 minutes. Start checking at 35 minutes: the center should spring back and a skewer should show moist crumbs, not liquid batter.

5. Cool in the pan for 15 minutes, then turn onto a rack. Cool completely before frosting.

## BAKER’S NOTE

Natural cocoa and acidic buttermilk work with baking soda. Do not replace both with non-acidic ingredients.