

Chocolate Mudcake

The Blizzard celebration cake that has been "the one" forever, birthdays, christenings grape picking or just flash sweets
The choc extravaganza !! Decorate at will !!

Ingredients:

250 gm melted butter
200 gm melted dark chocolate
200 gm castor sugar
1 cup hot black coffee

Combine all the above ingredients in a food processor & blitz for 20 seconds

Add -

200 gm S:R flour
2 heaped tablespoons cocoa
2 eggs
1 teaspoon vanilla

Line a 22cm tin with glad bake (base only)

* Use a spring form tin, grease tin.

Place tin on an oven tray & pour in mixture

(it will be very runny)

Cook for 45-50min at 190° - or until skewer comes out clean.

Cool completely in tin - turn out & top.

Topping:

125 gm dark chocolate
60 gm butter
25ml water

} combine in saucepan
over low-medium heat,
Pour over cake

Only ever make them for other people!