

## Best Ever Chocolate Cake



Average



A yes for all chocoholics! The yogurt gives the cake a fudgy soft texture which just makes it melt in your mouth!

Serves 8 – 10

### Ingredients:

50g Dr Oetker Extra Dark Continental Chocolate  
115g butter, softened  
225g dark brown sugar  
2 medum eggs, beaten  
150ml natural Yogurt  
200g Self Raising Flour  
25g cocoa  
1 teaspoon Dr. Oetker Baking Powder  
½ teaspoon Dr. Oetker Bicarbonate of Soda  
½ teaspoon Dr. Oetker Vanilla extract

### Icing:

85g Dr Oetker Extra Dark Continental Chocolate  
115g butter at room temperature  
175g sieved icing sugar  
½ teaspoon Dr. Oetker Vanilla Extract  
Cocoa for dusting

25.5cm (10 inch) heart shaped tin, greased and base lined

### Method:

1. Preheat oven. Break the chocolate into a small bowl and place over a saucepan of simmering water.
2. Using an electric mixer beat the butter and sugar together in a large bowl until paler in colour.
3. Mix the eggs and yogurt together; add these to the mixture along with



the other ingredients. Beat together for a further 2 minutes.

4. Place the mixture into the heart shaped tin and bake in the oven for 40 – 45 minutes until sponge is risen and springs back when lightly touched. Cool in the tin for 15 minutes before removing onto a cooling rack.

5. To make the icing: Melt the chocolate as above. Place the butter into a large bowl and gradually beat in the icing sugar, add the vanilla extract and the melted chocolate and beat until smooth.

6. Spread the chocolate icing over the top of the cake, running the knife horizontally to make a pattern. Dust with cocoa to serve.

**Cooks Tip:** This cake can be made into 2 x 20cm (8inch) round cake tins greased and based lined. Divide the mixture between the 2 cake tins. Cook 180°C /Gas 4 for 30 - 40 minutes until the sponge is well risen and springs back when lightly touched. Sandwich the 2 sponges together with a 1/3 of the icing mixture and use the remainder to decorate the top.

© Copyright 2012 by Dr. Oetker (UK) Ltd. - [www.oetker.co.uk](http://www.oetker.co.uk)