



Valentines Day Swedish Chocolate Cake

INGREDIENTS

- 135g Butter Salted (melted)
- 55g Cocoa Powder
- 350g Sugar
- 110g plain flour
- 1 tsp Vanilla
- 3 Eggs (lightly whisked)
- Extra Cocoa Powder to dust once cooked
- Serve with whipped cream or Icecream



Serves: 8



Prep Time: 10 mins



Cooking Time: 20 mins

METHOD

1. Pre-heat the oven to 180°C. Line the bottom of a 20cm springform cake tin with a circle of baking paper, then grease the paper and the sides of the pan.
2. In a bowl place cocoa powder, sugar, flour and vanilla. Then add the melted butter and stir a little. Add the eggs and stir everything together until well combined.
3. Pour the mixture into the cake pan and bake for 20 to 25 minutes, until the top is set but the centre is still gooey (the top should be firm but crack under a little pressure from your finger).
4. Let the cake cool in the pan, then run a knife between the pan and the cake to loosen it. Turn out onto a plate or cake stand. Dust generously with cocoa powder and serve warm with whipped cream or ice cream. Enjoy.



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