Chocolate Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

[Serving 12]

Cake
1 1/3 cups water
1 1/2 cups caster sugar
160g butter chopped
25g cocoa powder
2/3 tsp bicarbonate of soda
2 cups self-raising flour
3 eggs, beaten slightly
Fudge frosting
60g butter
30ml water
1/3 cup caster sugar
1/2 cup icing sugar
20g cocoa power

Instructions

Fudge Frosting

Combine butter, water and caster sugar and stir over heat without boiling until sugar dissolved.
Sift icing sugar and cocoa into a small bowl then gradually stir in the hot butter mixture. Cover; refrigerate about 20 minutes or until frost thickens (I used to leave it overnight and it was fine).

Cake
Preheat oven to 180 degree, grease deep baking dish (I used a 20 x 21 square tin)
Combine water, sugar, butter and combined sifted cocoa powder and soda in medium saucepan; stir over heat without boiling until sugar dissolves.
Bring to boil then reduce heat; simmer, uncovered 5 minutes. Transfer to large bowl; cool to room temperature
Add flour and egg to bowl, beat until mixture is smooth
Pour mixture into prepared dish
Bake 55 minutes, Stand cake in baking dish 10 mins then turn onto wire rack, turn top-side up to cool.
Spread with fudge frosting.