

## **CHOCOLATE CAKE**

## **QimiQ BENEFITS**

- Quick and easy preparation
- Longer presentation times





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## **INGREDIENTS FOR 2 CAKE(S), Ø 23 CM**

415 g	QimiQ Classic, unchilled
225 g	Vegetable oil
520 g	Sugar
155 g	Pasteurised whole egg
365 g	Flour
10 g	Salt
20 g	Baking soda
75 g	Cocoa powder
210 ml	Water
4 g	Vanilla extract

## **METHOD**

- 1. Preheat the oven to 160° C (conventional oven). Grease two 23 cm cake tins and line the bottoms with baking paper.
- 2. Mix the cake ingredients in a mixer at medium speed with a paddle attachment until smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
- 3. Pour the mixture into the pre-prepared cake tins and bake for approx. 55 minutes in the hot oven.
- 4. Allow to cool completely before trimming to the desired size.
- 5. Optional: ice with chocolate icing and decorate.