

Seasonal Chocolate Cake

This chocolate cake recipe is honestly the easiest and most delicious recipe I have tried in a while. I served it at a dinner in the week and everyone automatically assumed I had bought it. The icing is particularly yummy. Perfect for the winter season.

FOR THE CAKE:

- 2 cups Self Raising Flour
- 2 Tablespoons (heaping) Cocoa
- 6 ounces Margarine
- 1 cup Boiling Water
- ½ cups Water
- 2 whole Beaten Eggs

FOR THE ICING:

- 6 ounces Margarine
- 4 Tablespoons (heaping) Cocoa
- 3 ½ cups Icing Sugar

In a mixing bowl, combine the flour and sugar.

In a saucepan, melt the margarine. Add cocoa. Stir together. Add boiling water, allow mixture to boil for 30 seconds, then turn off heat. Pour over flour mixture, and stir lightly to cool.

In a measuring cup, pour the water and add beaten eggs. Stir this mixture into butter/chocolate mixture. Pour into sheet cake pan and bake at 180-degrees for 20 minutes. It might need longer so keep checking.

While cake is baking, make the icing: Melt margarine in a saucepan. Add cocoa, stir to combine, then turn off heat. Add the water and icing sugar. Stir together. Pour over the cake either when it is out the oven or you can wait for the cake to cool before adding the icing, doesn't make any difference.

Wait for the cake to cool before serving.

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