

Chocolate Cake with Broiled Topping



Cooking Principles: beating, baking, broiling

Ingredients:

| <u>For 2 person lab</u> | <u>For single 20 cm layer cake</u> | <u>For double 20 cm layer cake</u> |
|----------------------------------|------------------------------------|------------------------------------|
| 55 ml buttermilk or sour milk | 112 ml buttermilk or sour milk | 225 ml buttermilk or sour milk |
| 65 ml shortening | 125 ml shortening | 250 ml shortening |
| 65 ml sugar | 135 ml sugar | 275 ml sugar |
| 1 egg | 2 eggs | 4 eggs |
| 1 square chocolate | 2 squares chocolate | 4 squares chocolate |
| 1 ml vanilla | 2 ml vanilla | 5 ml vanilla |
| 100 ml sifted cake flour | 200 ml sifted cake flour | 400 ml sifted cake flour |
| 1 ml baking soda | 2 ml baking soda | 5 ml baking soda |
| 1 ml salt | 2 ml salt | 5 ml salt |

Method:

1. Preheat oven to 180/350.
2. Prepare cake pan(s) by rubbing with shortening and dusting with flour.
3. Measure buttermilk or milk. If using milk, add 5 ml vinegar or lemon juice. Set aside to sour.
4. Cream shortening in large mixing bowl. Add sugar gradually, beating well after each addition until light and fluffy (about 3 minutes on medium speed).
5. Add eggs and beat well, about 3 minutes.
6. Melt chocolate in microwave on medium power or in double boiler.
7. Stir melted chocolate into shortening mixture. Add vanilla.
8. In medium mixing bowl, combine flour, baking soda and salt.
9. Add dry ingredients alternately with milk a bit at a time to the shortening mixture, beginning and ending with dry. Mix 3 more minutes at low speed.
10. Bake 30 minutes until centre tests done with a toothpick.

Broiled Cake Topping:

Ingredients:

| <u>For 2 person lab</u> | <u>For single 20 cm layer cake</u> | <u>For double 20 cm layer cake</u> |
|-------------------------|------------------------------------|------------------------------------|
| 15 ml soft butter | 30 ml soft butter | 60 ml soft butter |
| 7 ml milk | 15 ml milk | 30 ml milk |
| 25 ml brown sugar | 50 ml brown sugar | 100 ml brown sugar |
| 35 ml coconut | 75 ml coconut | 150 ml coconut |

Method: Mix ingredients in a small bowl. Spread over hot cake. Place cake pan on baking sheet to catch drips. Brown under the broiler until bubbling.