

Class 26: Butter Cake with Choc Icing on top

Prep: 15 min

Cook: 30 min

Serves: 12 approx

Ingredients:

- 250g butter, softened, chopped
- 1 cup (220g) caster sugar
- 1 teaspoon vanilla extract
- 3 eggs, at room temperature
- 2 cups (300g) self-raising flour
- 1/2 cup (125ml) milk

Chocolate Icing:

- 300g icing sugar, sifted
- 100g unsalted butter, at room temperature
- 40g cocoa powder, sifted
- 40ml milk
- Few squares of Cadbury's milk chocolate, melted

Method:

1. Preheat oven to 180°C. Grease a 18cm (base measurement) round cake pan and line the base and side with baking paper.
2. Use an electric mixer to beat the butter, sugar and vanilla in a bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition. Add the flour and milk, in alternating batches, stirring until just combined. Place into the prepared pan and smooth the surface.
3. Bake for 30 mins or until a skewer inserted into the centre comes out clean. Cool in pan for 5 mins before turning onto a wire rack to cool completely.

Now it's time to making the Icing

4. Beat the icing sugar, butter and cocoa powder together in freestanding electric mixer (Or use a handheld electric whisk) on medium/slow speed until the mixture comes together and is well mixed.
5. Turn the mixer down to a slower speed. Add the milk to the butter mixture a couple of tablespoons at a time.
6. When the milk has been incorporated, add the melted chocolate.
7. Once all the chocolate has been combined, turn the mixer up to a high speed
8. Continue beating for about 5 minutes, until it is light and fluffy. The longer the frosting is beaten, the lighter and fluffier it becomes!
9. Remember to put the Icing **ON THE TOP ONLY**

Enjoy!! 😊