

Best Ever Chocolate Cake

This is one of those squidgy chocolate cakes that can't go wrong! You don't even need a mixer to make it. The buttermilk makes it moist and helps it to rise. Fill and decorate any way you like, and be as fancy as you want!

Ingredients (makes a two layer cake)

Butter, for
greasing

250g plain
flour

450g caster
sugar

100g cocoa
powder

2 tsp baking
soda

1/2 tsp
salt

250 ml
buttermilk

120g butter,
melted

2 eggs

250ml coffee, or
water.

Whipped cream and berries to
decorate.

Method

Preheat the oven to 180°C and then grease two 20cm tins and line them with baking paper.

Put all the dry ingredients into a large bowl, whisk to combine.

Whisk the wet ingredients together in a jug or bowl

Pour the wet mixture into the dry. Whisk until it comes together in a smooth, runny batter.

Divide this mixture equally between the two tins and pop them in the oven. Bake for 25 – 30 minutes or until an inserted skewer comes out clean.

Allow to cool a bit in the tin and then turn it out onto a wire rack.

When the cake is completely cold, whip the cream and assemble the cake. Decorate with raspberries, strawberries and blueberries.