



School Holiday Chocolate Cake with Chocolate Cream Cheese Frosting

serves 8

This is the sort of cake you can have in the oven in 5 minutes!

Ingredients - Cake

- 200g of softened butter
- 1 1/2 cups self-raising flour, sifted
- 1 teaspoon vanilla essence
- 4 tablespoons cocoa
- 3/4 cup milk
- 1 1/2 cup castor sugar
- 3 eggs

Ingredients - Frosting

- 125g cream cheese, at room temperature
- 60g butter, at room temperature
- 3 cups icing mixture
- 1/2 cup cocoa
- 1 tablespoon milk



Method

- Preheat oven to 170 C. Grease a deep 24cm round cake tin.
- Place all ingredients in a food processor and mix until smooth, but do not over-process.
- Pour into the prepared tin and bake for 35 minutes. Leave the cake to cool in the tin for 10 minutes, then turn out onto wire rack.
- To make **chocolate cream cheese frosting**, use electric beaters to beat the cream cheese and butter in a bowl until smooth and creamy. Gradually beat in the icing sugar, cocoa and milk until smooth.
- Spread on the cake and top with coconut flakes or berries or hundreds & thousands or nothing at all!

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