



x



Recipe

DEVIL'S CAKE RECIPE



DEVILS FOOD CAKE

INGREDIENTS

- Flour/maida 34 g
- Caster sugar 1 tbsp
- Brown sugar 2 tbsp
- Vegetable Oil 1 tbsp
- Baking Soda 1/8 tsp
- plus a pinch Salt 1/8 tsp
- Dutch cocoa powder 1 tbsp
- Water 3 tbsp
- Apple cider vinegar ¼ tsp
- Vanilla essence 1/4 tsp

METHOD

1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan). Grease tin with oil, cocoa powder and keep aside.
2. In a bowl mix together oil, water, vinegar and vanilla essence.
3. In another bowl, sift together flour, caster sugar, baking soda, brown sugar, cocoa powder and salt.
4. Add wet ingredients to the dry ones and mix to form a batter
5. Now pour the batter in lined tin and bake at 180°C (OTG Mode: lower rod) for around 18 – 20 minutes or until a toothpick inserted at the center comes out clean.

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ASSEMBLY

1. Demold the cake and trim off the dome (if formed).
2. Pipe whipped cream frosting on top. Add cocoa nibs and mint leaf.