



DELICIOUSLY DECADENT CHOCOLATE CAKE

MAKES 1 X 20 CM CAKE

Baking a cake in AMC is really quite easy. This delicious chocolate cake is an absolute breeze to make and bake.

INGREDIENTS

125 g (125 ml) butter, softened
1 cup (250 ml) brown sugar
½ cup (125 ml) white sugar
1 large egg, at room temperature
1 cup (250 ml) buttermilk
5 ml vanilla extract
1½ cups (375 ml) cake flour
¾ cup (190 ml) cocoa powder
2,5 ml bicarbonate of soda
1,25 ml salt

METHOD

1. Place an inverted AMC Grater in a 30 cm Electric Frying Pan. Cover with lid and turn probe to 8 until the gold indicator of the Visiotherm® reaches the 12 o'clock area. Prepare the cake batter while the unit heats up.
2. Butter an AMC 20 cm Baking Tin and set aside. Place butter and sugars in a bowl and beat with an electric beater until fluffy. Add the egg and mix through, then add the buttermilk and vanilla, beating well.
3. Sift the remaining dry ingredients over the batter. Use a spoon or spatula to mix together until well blended, but don't overmix.
4. Pour the batter into the cake tin. Once the unit has preheated, place the cake tin on top of the grater. Cover with lid. Leave probe on 8, ensuring that the Visiotherm® stays around the 12 o'clock area.
Reduce or increase heat as needed. Bake for 1½ hours or until a skewer inserted to test the cake comes out clean.
5. Turn probe off and remove cake tin from unit. Leave to stand for 10 minutes in the tin before turning out and leaving to cool. Serve dusted with icing sugar, strawberries and whipped cream or ice as preferred.

TIPS

- **Baking a cake in your Electric Frying Pan takes longer than in the oven, but with testing we found we saved 53% on electricity costs.**
- **Alternatively bake this cake in the oven at 180 °C for about 45 minutes.**