



## TOO EASY CHOCOLATE CAKE (TM6, TM5, TM31)

⏱ 15 min. ⌚ 50 min. 🌱 easy 🍴 8 portions

### INGREDIENTS

120 g butter, cut into pieces, plus extra for greasing  
2 eggs  
100 g full cream milk  
1 tsp natural vanilla extract  
120 g caster sugar  
120 g self-raising flour  
30 g cocoa powder  
1 tsp baking powder

### USEFUL ITEMS

square cake tin (20 cm), baking paper, wooden skewer, wire rack

### THERMOMIX PARTS

measuring cup

### KITCHEN EQUIPMENT

oven

### Preparation

1. Preheat oven to 180°C. Grease and line a square cake tin (20 cm) and set aside.
2. Place butter into mixing bowl and melt **2 min/60°C/speed 1**.
3. Add eggs, milk, vanilla extract, sugar, flour, cocoa powder and baking powder and mix **15 sec/speed 5**.
4. Pour mixture into prepared cake tin. Bake for 30-35 minutes (180°C) or until a wooden skewer inserted into centre of the cake comes out clean. Allow to cool in tin for 5 minutes then transfer to a wire rack. Serve warm.

### TIPS

- Serve chocolate cake with ganache and whipped cream.
- Bake chocolate cake in a round cake tin (20 cm) if desired.
- If cake is not served warm, allow to cool completely then transfer into a sealable container to store until ready to use.