

CHOCOLATE CAKE

Ingredients

3 cups plain flour
1 ½ teaspoons salt
¾ teaspoon baking powder
1 ½ teaspoons baking soda
2 2/3 cups sugar
1 cup and 1 tablespoon cocoa
1 cup and 2 tablespoons water
1 cup and 1 tablespoon Donegal Rapeseed Oil
5 large eggs
¾ cup water
1 ½ teaspoons vanilla



FOR THE FROSTING

454g powdered sugar
¾ cup cocoa
1 ½ cup butter, room temperature
Vanilla essence

Pre heat oven to 180°C.

Sieve the flour, salt, baking powder, baking soda, sugar and cocoa into a bowl and mix well. Add 1 cup and 2 tablespoons of water and 1 cup and 2 tablespoons of Donegal Rapeseed Oil. Mix well. Add the eggs, ¾ cup of water and vanilla. Mix for 5-6 minutes with a whisk.

Pour into three 10" cake pans and bake for 25-35 minutes. Test by placing and removing skewer in the centre of the cake. If it comes out clean they are ready. Leave on cooling rack until completely cooled. This may take a few hours.

For the frosting put the powdered sugar and ¾ cup cocoa into the food processor. Pulse until blended.

Drizzle in the vanilla essence until the consistency is butter like. Taste to make sure both flavour and consistency is right.

Add 1 ½ cups of butter. Pulse until all blended.

Remove the cake layers from the tins. Stack, putting frosting on each layer as you go. Leave to sit for an hour before serving.

Serve with some freshly whipped cream or homemade ice cream.