

Natrel[®]

Chocolate Cake

One bite of this decadent chocolate cake is all you need to be hooked! Not only is it easy to make, but with Natrel Fine-Filtered Milk, you'll end up with a cake that has a deliciously moist, rich texture, perfect for any chocolate lover. Is there such a thing as too much chocolate?



SERVES
8 TO 10



PREPARATION TIME
15MIN.



COOKING TIME
30MIN.

Ingredients

2 cups all-purpose flour
1½ cups sugar
¾ cup unsweetened cocoa powder
2 tsp. baking powder
2 tsp. baking soda
½ tsp. salt
1¼ cups Natrel Fine-filtered milk
½ cup vegetable oil
2 large eggs
1 egg white
¾ cup boiling water

chocolate frosting

1 cup Natrel Unsalted butter, at room temperature
2 cups cocoa powder
4 cups icing sugar
½ cup Natrel Fine-filtered milk
2 tsp. vanilla

Preparation

1. Preheat the oven to 350°F (180°C). Grease two 9-inch springform or regular cake pans.
2. In a large bowl, sift together the flour, sugar, cocoa powder, baking powder, baking soda and salt.
3. In the bowl of an electric mixer, briefly mix the flour mixture together. On medium-low speed, add the milk, vegetable oil, whole eggs and egg white, and mix until thoroughly combined. Reduce speed and carefully add the boiling water, continuing to mix until texture is consistent and runny.
4. Distribute cake batter evenly between the two prepared cake pans. Bake for 30 to 35 minutes or until a toothpick inserted in the centre of the cakes comes out clean. Cool completely before icing.

Chocolate Frosting Preparation

1. In a small saucepan, melt the butter and let cool slightly.
2. Add the cocoa powder to the bowl of a mixer. Using the paddle attachment, mix in the melted butter.

3. On low speed, add the icing sugar and milk, alternating, until combined.
4. Add the vanilla and mix for 1 more minute on high.
5. Adjust the consistency with a little milk or icing sugar as needed.

Assembly

1. At this point you can either make a two-layer cake or cut the cakes in half crossways and make 4 layers.
2. Place a bottom layer on a serving plate. Spread the chocolate frosting on top and place a second layer over the first layer. Repeat for all layers, making sure to leave a bigger portion of frosting for the top. Decorate to your liking or leave it “naked” for a more modern look.