



Chef Barb's Mom's Jiffy Chocolate Cake:

Yield: 1x 20cm (8") square cake
 Preparation time: About 25 minutes
 Baking Time: About 35 – 40 minutes @ 175 C (350 F)

<u>Ingredients:</u>	<u>Equipment:</u>
<ul style="list-style-type: none"> ● Knob of butter ● ½ cup (125mL) butter, at room temperature ● 1 cup (250mL) sugar ● 2 eggs ● ½ cup (125mL) cocoa ● 1 tsp (5mL) vanilla ● 1 ½ cups (375mL) all purpose flour ● 2 tsp (10mL) baking powder ● Pinch salt ● ½ cup (125mL) milk ● 1 tsp (5mL) baking soda ● ½ cup (125mL) boiling water ● 2 Tbsp (30mL) icing sugar, for dusting cake 	<ul style="list-style-type: none"> ● large-sized bowl ● wooden spoon ● measuring cups and spoons ● medium-sized bowl ● liquid measuring cup ● kettle ● 20cm (8") square cake pan ● spatula

Method:

1. Preheat oven to 175C (350F).
2. Grease cake pan with a knob of butter.
3. In large bowl, *cream* butter and sugar until fluffy.
4. Beat in the eggs, one at a time.
5. Add cocoa and vanilla and beat until smooth.
6. In medium bowl, combine flour, baking powder and salt.
7. Add 1/2 flour mixture to the butter/cocoa mixture. Mix.

8. Measure milk. Add 1/2 of the milk to the butter/cocoa bowl.
Mix.
9. Alternate with more flour mixture and milk.
10. Boil water in a kettle. Measure the water. Add the baking soda.
Stir.
11. Pour into the cake batter and stir.
12. Pour into prepared pan. Bake for about 35 – 40 minutes at 175C (350F) or until toothpick poked into the centre of the cake come out clean.
13. Remove from the oven and cool on cooling rack. Run a dinner knife around the edge of the cake to loosen cake from the pan.
14. When completely cool, cut into squares and dust with icing sugar.

Tasty Tip:

- This can also be served with a dollop of whipped cream or ice cream. Sprinkle with fresh berries.