

## Zoi's Chocolate Cakes

### Ingredients:

80g Butter  
200g Plain Flour  
 $\frac{1}{4}$  Tspn Salt  
 $\frac{3}{4}$  tspn Bi-Carb Soda  
1 cup castor Sugar  
 $\frac{1}{3}$  cup Vegetable Oil  
80g Cocoa  
 $\frac{3}{4}$  cup Water  
2 eggs  
 $\frac{3}{4}$  cup Buttermilk  
 $\frac{3}{4}$  cup cream  
Icing Sugar to dust



### Method:

Preheat oven to 180°.  
Line muffin tray with patty pans.  
Sift flour, salt and bi-carb into a large bowl.  
Stir in castor sugar.  
Chop butter into small pieces and place in glass bowl.  
Put oil, cocoa and water in with butter.  
Half fill a saucepan with water and bring to a simmer.  
Place bowl on top of saucepan, stir until completely smooth.  
Separate one egg and place yolk into cocoa mix.  
Crack other whole egg into this mix and whisk.  
Make a well in dry ingredients and tip cocoa mix into dry ingredients. Stir to combine.  
Stir in buttermilk.  
Spoon into prepared muffin pans.  
Bake for 12-15 minutes.  
Put cream in a medium bowl and whip with a whisk to thicken.  
Once cakes are cooked, allow to cool.  
Slice of top of each cake and put a teaspoon of cream on, then replace cut piece of cake.  
Happy eating.  
Dust with icing sugar.  
Happy eating.

