

Grandma Josephine's Famous Chocolate Cake Recipe

A recipe by
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circa 1962

feeds one hungry family

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The famous chocolate cake!

Ingredients

For the cake

150g butter, at room temperature
½ cup sugar
1 cup flour
1 tsp baking powder
2 Tbsp cocoa powder
2 eggs
¼ cup milk
1 tsp vanilla essence

(add 1 tsp salt if using unsalted butter)

For the icing

2 cups icing sugar
¼ cup cocoa powder
50g butter, softened
2 Tbsp water, hot



Update: Dutch cocoa powder will produce a richer looking and tasting chocolate cake – Grandma would approve!



Instructions

Preparation

Oven temp: 180°C/350°F; centre rack.

Pan: 22cm round cake pan; grease and flour, or line with baking paper.

Method

In a large bowl, mix the sugar and butter till fluffy and pale yellow.

Add the beaten eggs, then the remaining liquid ingredients. Mix well.

Add the dry, sifted ingredients a little at a time, folding them gently into the mixture until just combined – do not beat or over mix.

Pour into the cake pan and bake for approx 30-40 minutes – check by inserting a skewer, it will come out clean when the cake is done.

Wait 5 minutes, then turn out onto a cake rack. Ice when cool and enjoy!

To make icing: sift dry ingredients and mix in butter. Add water a little at a time till icing is smooth and spreadable.

