



Chocolate Mud Cake

Recipe provided by Glenn Archer, AFL Football Player



Serves 8

Ingredients

300 g dark chocolate (Plaiستowe brand)
200 g butter, chopped
¼ cup strong black espresso coffee
¼ cup cocoa powder
1 tsp vanilla extract
1 cup castor sugar
3 eggs, lightly beaten
¾ cup self raising flour

Thick cream to serve (thick such as King Island)

Chocolate icing

200g dark chocolate, chopped (Plaiستowe brand)
½ cup thickened cream

Method

Preheat oven 160°C no fan.

Grease and line base and sides of a 6cm deep, 20cm (base) round cake pan.

Chop 200g of the chocolate.

Place the butter, chopped chocolate and coffee in a heatproof, microwave safe bowl.

Microwave, uncovered for 2-3 minutes on High/100%, stirring every minute with a metal spoon until smooth. Add cocoa while warm, whisk until smooth.

Whisk in the vanilla, sugar and eggs. Sift flour over the chocolate batter and stir gently to combine. Roughly chop the remaining 100g of chocolate.

Pour half the batter into the prepared pan. Sprinkle half the chocolate over the cake batter.

Pour remaining batter over the chocolate, top with remaining chocolate. Bake for 55-60 minutes or until a skewer inserted into the centre has moist crumbs clinging. Stand in pan to cool completely. Serve or ice with chocolate icing.

For the icing, combine chocolate and cream in a microwave-safe bowl. Microwave, uncovered, on High/100% in 1 minute bursts, stirring every minute with a metal spoon until smooth. Pour over the cake, allowing it to drizzle down the sides. Stand 15 minutes to allow icing to set.

Use a warm knife to slice the cake and serve with cream.