



1

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Oven

## LANCEWOOD® CHOCOLATE CAKE WITH CHOCOLATE CREAM CHEESE ICING

### INGREDIENTS:

#### Cake:

625 ml cake flour 375 ml castor sugar 10 ml bicarbonate of soda 60 ml cocoa powder 5 ml salt 250 g LANCEWOOD® Cultured Cream, at room temperature 2 extra large eggs 330 ml canola oil 10 ml vinegar 5 ml vanilla essence

#### Icing:

1 x 230 g LANCEWOOD Medium Fat Plain Cream Cheese, at room temperature 200 g softened butter 125 ml cocoa powder 15 ml vanilla essence 2 x 250 ml icing sugar 15 – 30 ml milk

#### To finish:

Chocolate covered peanuts or shortbread

### METHOD:

#### Cake:

Sift the dry ingredients together. Do this twice. Beat the cultured cream, eggs, oil, vinegar and vanilla essence together. Add to the dry ingredients and mix until just combined. Pour into two greased cake pans. Bake in a preheated oven at 180°C for 20 – 25 minutes or until a skewer inserted comes out clean. Leave to cool slightly and then turn out onto a cooling rack to cool completely.

#### Icing:

Beat the cream cheese, butter, cocoa powder, vanilla essence and icing sugar together. Add a little milk until the mixture becomes soft and spreadable.

#### To finish:

Sandwich the two cakes together with some of the icing. Spread the remaining icing on top and around the cake. Top with chocolate covered peanuts or shortbread.

Makes 1 cake

### PRODUCTS USED:



Medium Fat Plain Cream  
Cheese



Cultured Cream

**ENJOY!**