



# Chocolate Sheet Cake with Espresso Icing

Cooking time: 60 minutes

## INGREDIENTS:

### Chocolate cake:

- 1 1/2 cups caster sugar
- 2 cups all purpose plain flour
- 3/4 cup dark cocoa powder
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon bicarb/baking soda
- 3/4 cup rice bran oil
- 2 teaspoons Vanilla bean paste
- 1 cup buttermilk
- 3 eggs, room temperature
- 1/2 cup boiling water

### Chocolate Espresso Icing:

- 250 grams unsalted butter, room temperature
- 2 1/2 cups pure icing sugar, sifted
- 3/4 cup regular cocoa, sifted
- 2 teaspoons vanilla extract
- 2 teaspoons coffee powder (instant coffee)

## METHOD:

1. Pre-heat oven to 180C. Grease a 9 X 12inch sheet pan with baking spray and line with baking paper.
2. In a large bowl, whisk together caster sugar, flour, dark cocoa, salt, baking powder, baking soda and set aside.
3. Pour the wet ingredients into the dry ingredients gradually while whisking on low speed. Drizzle boiling water gradually while whisking on low speed until just combined.
4. Pour batter into prepared sheet pan and tap out any air bubbles. Bake for 30minutes, or until skewer inserted into centre of cake comes out clean. Allow cake to stand for 10-15 minutes prior to taking it out of pan and allow cake to cool completely on a wire rack before icing.

5. To make the icing, mix coffee and vanilla extract in a small bowl and set aside.
6. Cream butter in a stand mixer with whisk attachment for 3-4 minutes on high speed until butter whipped. Lower speed to low and slowly add sifted icing sugar and cocoa until completely combined. Add coffee and vanilla extract and whisk on low for a few seconds.
7. Place the sheet cake on a large platter or board and evenly spread the icing over the cake. Slice into desired sizes.
8. Keep covered in an airtight container in the fridge for 3-4 days. Not that it will last that long.

## TIPS/SUBSTITUTIONS:

- Keep covered in an airtight container in the fridge for 3-4 days. Not that it will last that long.
- If you are not a coffee lover, simply leave the coffee out of the icing mixture.
- This cake freezes well for up to 3 months. Cover or package well and thaw in the fridge overnight when wanting to consume.

