

# Chocolate Cake

300g self raising flour  
4 eggs  
50g cocoa or cacao powder  
170g olive oil (mild flavour)  
400g caster sugar (note I make it with 300g)  
200g milk  
Pinch salt  
Tsp of vanilla bean or extract

Place all ingredients into the bowl and mix on **Speed 5 for 20 seconds**. Scrape down the sides and mix for a further **30 seconds**.

Preheat oven to **180°C** and line either a large 26cm cake tin or 2 x 20cm cake.

Pour cake mix into pan(s) and allow to rest while your oven reaches temperature. **Bake for 35-40 minutes** (depending on your oven). Cake is cooked when a skewer comes out clean.

Allow to cool then top with your favourite icing.