

Amazing Mud Cake

250g butter (chopped)
200g dark chocolate in pieces
375g coffee/water (I did 2 x nespresso shots topped up with water or you could do
1-2 tsp instant coffee in water)
400g sugar
175g plain flour
1 tsp baking powder
50g cocoa
1 tsp vanilla bean paste
2 eggs

Preheat oven to 180° and oil and line a springform pan. I used a 28cm pan.

Place butter, chocolate and coffee in the bowl and melt for **5 minutes at 50° Speed 1**.

Add sugar and cook for **3 minutes at 60° Speed 2**.

Add flour, baking powder, vanilla and cocoa and mix on **Speed 4**, while blades are on crack eggs into the bowl. Mix for **30 seconds**. Scrape down the sides and repeat for 10 seconds if necessary.

Pour into pan and bake for 50 minutes or until skewer comes out clean. Set aside to cool and top with your favourite icing. I did ganache.