**Boiled Chocolate Cake**

Ingredients

* 125 g unsalted butter
* 2 tbsp cocoa
* 1 1/2 cups caster sugar
* 1 cup water
* 1/2 tsp bicarbonate soda
* 1 1/2 cups self-raising flour, sifted
* 2 eggs

Instructions

1. Preheat the oven to 180°C and grease and line an 18 cm round cake tin.
2. Melt the butter in a saucepan over a medium heat.
3. Add the cocoa, sugar and water. With a hand whisk, gently stir the mixture until ingredients combine and the mixture starts to boil. Reduce the heat and simmer for a couple of minutes before removing from the heat. Allow to cool slightly,
4. Then add the remaining ingredients to the saucepan and stir with a whisk until the mixture forms a smooth consistency.
5. Pour the cake mixture into the cake tin and bake in the pre-heated oven for 50 minutes. Remove from oven and leave to stand in cake tin for 5 minutes, then turn out onto rack and leave to cool.

## **Chocolate Frosting**

## ½ cup butter softened, both salted or unsalted work fine

## ¼ cup [cocoa powder](https://rstyle.me/+nlUFORK9EXEvOXKk5e3UHA) sifted

## 2.½ cups [powdered sugar](https://rstyle.me/+37QNBqLeSxNvVM4Jst9uAQ) sifted

## 1 teaspoon [vanilla extract](https://rstyle.me/+mv-ruMVEqE8xA3V7NRv8yw)

## 2-3 tablespoons milk

### **Instructions**

* Whip butter and cocoa together until smooth in a large bowl. Stir in vanilla extract and powdered sugar. Slowly stream in milk until frosting reaches desired consistency. Scrape sides and whip again until light, fluffy and smooth, 1-2 minutes. Frost your Cake.