

## HERSHEY'S PERFECT CHOCOLATE CAKE WITH TRUFFLE ICING

### Ingredients:

250 mL sugar  
250 mL flour  
3 mL salt  
105 mL double dutch cocoa  
5 mL baking powder  
2 mL baking soda  
1 egg  
125 mL milk  
60 mL oil  
5 mL vanilla  
100 mL boiling water

### Icing:

90 mL soft butter  
½ large egg (25 mL)  
60 mL cocoa  
325 mL icing sugar  
30 mL light cream  
2 mL vanilla  
80 mL chocolate chips

### Method:

1. Preheat oven to 350 F. Grease the bottom and sides of a 9" round cake pan. In a **medium** bowl sift together the flour ,sugar, cocoa, baking soda, baking powder and salt.
2. In a **small** bowl whisk together the egg, milk, vanilla and oil. Make a well in the dry ingredients and pour in the egg mixture. Use an electric mixer and beat till blended and smooth.(1min)
3. Measure 100 mL of water in a glass liquid measure and microwave it for 1 min. Add the boiling water to the cake batter and stir it in with a wooden spoon till well blended. (batter will be thin) Pour the batter into your cake pan using a rubber spatula to scrape out all the batter from the bowl.
4. Bake it for 25 mins or until the cake springs back on the top when touched.
5. Cool the cake in the pan for 3-4 mins. Use a small metal spatula to loosen the edges then bang the sides and bottom to ensure it's not sticking before inverting it, round side up, onto a cooling rack. To frost it, cut the cake in half. Then cut each half into two layers. Place some of the icing in the middle, spreading to the edges, then put the other half on top and ice the top and sides. Each person gets ½ of a double layer iced cake.
6. **ICING:** In a **small** bowl sift together the icing sugar and cocoa. In a **medium** bowl, beat the butter till soft. In a glass custard cup melt the chocolate chips on 50% power for 90 secs. Stir until all of the chocolate chips have melted and it's smooth. Add the melted chocolate to the butter and beat till smooth. Then add your ½ an egg and 1/3 of the icing sugar to the bowl and beat till smooth. Add the next 1/3 of the icing sugar and all of the light cream and vanilla and beat again. Then add the last 1/3 of the icing sugar and beat till smooth.