



SKYE BLUE

Kitchens

CHOCOLATE CHIP CAKE with Coffee Syrup

Preheat oven to 170°C.

Grease and line (sides and base) of a square or round 23cm cake tin with baking paper.

What you need:

- 1 bag of Chocolate Chip mix
- 2 tsp baking powder
- 180g butter (note 1)
- 60g caster sugar
- 3 eggs beaten (room temperature)
- 225g natural unsweetened yoghurt (note 2)
- 3 tsp instant coffee dissolved in 3TBS boiling water

Coffee Syrup:

- 4 tsp instant coffee
- ½ cup water
- 2 TBS caster sugar



To Make:

Empty the Chocolate Chip mix into a bowl. Add the baking powder and stir through with a fork to blend. In another bowl cream together the butter and caster sugar with electric beaters. Add the beaten eggs and yoghurt, mix well. Next add the chocolate chip mix, gently start to mix then add the coffee liquid. Blend through, don't over mix. Pour into the prepared tin and bake for approximately 30-35 minutes until a skewer inserted in the centre comes out clean (ovens will vary).

For the syrup, place the coffee, water and caster sugar into a small saucepan. Bring up to a simmer to dissolve the sugar then turn down the heat and cook for a further 2-3 minutes. Set aside.

When the cake is cooked remove from the oven. It will have a 'crackled' top. Cool slightly in the tin then pour over the cooled syrup. Once the cake is really cooled remove from the tin.

To serve, cut into squares or wedges. You can then either dust with icing sugar, or top with a dollop of cream/yoghurt or a little coffee butter icing.

Notes:

1. For dairy free use Olivani instead of butter
2. For dairy free use coconut yoghurt

Tip: Uniced cake freezes well or you could cut into individual wedges then wrap and freeze. Defrost for 1-2 hours and decorate as you wish.