SMOOTH DRY RED CHOCOLATE CAKE

INGREDIENTS

CHOCOLATE CAKE
- 2 Cups all-purpose flour
- 180ml Cocoa
- 7ml Baking powder
- 10ml Bicarbonate of soda
- 2 Cups sugar
- Pinch of salt
- 2 Eggs
- 1 Cup milk
- ½ Sunflower oil
- 1 Teaspoon vanilla
- 1 Cup red wine

GANACHE FROSTING
- 200g Semisweet chocolate
- 4 Tablespoons cold butter, diced
- Flaky sea salt
- 2 Tablespoons syrup
- 1/2 Cup powdered sugar
- 60ml Red wine, warmed

INSTRUCTIONS

Preheat the oven to 180°C. Grease two 9-inch round cake tins and line with greaseproof paper. In a medium bowl, whisk together the flour, cocoa powder, baking powder, bicarbonate of soda, salt and sugar. In a large bowl, whisk together the eggs, milk, oil, vanilla. Add the flour mix to the egg mixture and whisk lightly to combine.

Add the red wine and mix. Scrape the batter into prepared tins. Bake until a toothpick inserted into the centre comes out clean. Allow 35 to 40 minutes to bake. Let cake cool completely. Make a ganache frosting: Place the chopped chocolate, butter and syrup in a large microwave safe bowl.

Microwave at high in 20 second intervals until melted, stirring in-between at intervals. Stir in the powdered sugar and the red wine. Let stand at room temperature until slightly thickened.

Spread the ganache topping between the two layers of the cake and on top, letting the ganache drip down the sides. Sprinkle with flaky sea salt. Cut into wedges and serve.