

**2026 TARALGA SHOW**  
**DEAD EASY CHOCOLATE CAKE RECIPE**

***Ingredients***

1 1/3 cups (200 gr) S R Flour  
5 tablespoons (25 gr) sifted cocoa powder  
1 ¼ cups firmly packed (250 gr) brown sugar  
125 gr butter at room temperature  
2 eggs  
2 teaspoons vanilla  
2/3 cup (160 mls) water

***Method***

1. Pre-heat oven to 170 C or 160 C for fan forced. Grease 20cm round cake pan, lining the base with non-stick baking paper.
2. Place all ingredients in a large bowl and beat on high for 2-4 minutes or until pale and silky smooth.
3. Pour into pan and smooth the surface with the back of a spoon.
4. Bake for 50-55 minutes until skewer comes out clean.
5. Stand cake in pan for 5 minutes before turning out to cool.
6. Ice when cold with glace chocolate icing – top only – not sides.

**GLACE ICING** – icing sugar mixture, cocoa powder, half teaspoon butter or margarine, hot water to make it a spreadable consistency.