

A Cookbook Collection

Chocolate Loaf

Makes 10 slices

Ingredients:

- 110g unsalted butter softened
- 150g soft dark brown sugar
- 100g caster sugar
- 1 large egg
- 250ml buttermilk
- 1 tsp vanilla extract
- 180g plain flour
- 75g good cocoa powder
- ¼ tsp bicarbonate of soda
- ½ tsp baking powder
- ¼ tsp salt
- Icing sugar to decorate

Method:

- Preheat your oven to 170c/150c fan/gas mark 3.
- Butter and lightly flour a 2lb loaf tin.
- Cream the soft butter for a few minutes with a mixer. Then add the sugars and continue to beat until the mixture is fluffy. That will take about 8 minutes.
- Add the egg and beat well before adding the buttermilk and vanilla. Continue to beat the mixture.
- Sieve the flour, cocoa powder, bicarb of soda, baking powder and salt into the wet mixture.
- Fold everything together just until it is combined, you don't want to over-mix cake batter.
- Scrape the batter into the prepared loaf tin and bake for 60-70 minutes. The cake is done when a skewer comes out clean.
- Allow it to cool for 15 minutes in the tin before turning it out onto a cake rack to continue cooling.
- Dust over some icing sugar before serving and if you want to fancy it up, serve with some whipped cream or vanilla ice cream and berries.