

Sinking chocolate cake

Ingredients

- 125 grams butter (room temperature)
- 1 1/2 cups castor sugar
- 2 eggs (room temperature)
- 1 teaspoon vanilla
- 1/2 block dark chocolate
- 100 mls natural yoghurt
- 1 3/4 cups self raising flour
- icing sugar for dusting

Method

- Preheat the oven to at 170°C (fan-forced).
- Melt chocolate in a double-boiler and set aside to cool a little.
- Cream butter until pale and fluffy. Add sugar and continue to cream for a few minutes.
- Gradually add the eggs and vanilla.
- Add the yoghurt, cooled melted chocolate and sieved flour.
- Pour batter into a 20(ish) centimetre spring-form tin lined with baking paper on the bottom.
- Bake for 30-40 minutes. The cake will sink in the middle when you take it out of the oven.
- Best served still warm, dusted generously with icing sugar.

