

mary berry all in one chocolate cake

Introduction to Mary Berry's All in One Chocolate Cake

Mary Berry All in One Chocolate Cake is a delightful dessert that has captured the hearts of many baking enthusiasts. Known for her no-nonsense approach to baking, Mary Berry has made a significant impact on the culinary world, particularly with her simple yet delicious recipes. This chocolate cake is an excellent representation of her philosophy; it is easy to prepare, requires minimal equipment, and yields a moist and rich cake that can satisfy any chocolate lover. In this article, we will delve into the recipe, tips for success, variations, and serving suggestions to help you master this classic cake.

Ingredients for Mary Berry's All in One Chocolate Cake

To create this delightful cake, you will need the following ingredients, which can be found in most kitchens:

- 200g (7oz) self-raising flour
- 200g (7oz) caster sugar
- 75g (2.5oz) cocoa powder
- 200g (7oz) unsalted butter, softened
- 3 large eggs
- 150ml (5fl oz) milk
- 1 tsp baking powder
- 1 tsp vanilla extract

These ingredients come together in a way that enhances the chocolate flavor while creating a light and airy texture.

Step-by-Step Instructions

Making Mary Berry's All in One Chocolate Cake is a straightforward process, perfect for both novice and experienced bakers. Here's how to do it:

1. **Prepare the Oven and Cake Pans:** Preheat your oven to 180°C (350°F) and grease two 20cm (8in) round cake tins. You can also line the bases with baking parchment for easier removal.
2. **Combine Ingredients:** In a large mixing bowl, add the self-raising flour, caster sugar, cocoa powder, softened butter, eggs, milk, baking powder, and vanilla extract.
3. **Mix the Batter:** Using an electric mixer, beat the mixture on low speed for about 30 seconds to combine the ingredients. Then, increase the speed to medium and beat for an additional 2 minutes until the batter is smooth and well-blended.
4. **Divide the Batter:** Evenly divide the batter between the prepared cake tins, smoothing the tops with a spatula.
5. **Bake:** Bake in the preheated oven for 25-30 minutes. The cakes are ready when they spring back when lightly pressed or when a skewer inserted in the center comes out clean.
6. **Cool:** Once baked, remove the cakes from the oven and let them cool in the tins for 10 minutes. Then, turn them out onto a wire rack to cool completely.

Frosting and Decorating the Cake

The frosting is a crucial part of any chocolate cake, and Mary Berry's recipe is no exception. A rich chocolate buttercream pairs perfectly with the moist cake. Here's a simple recipe for the frosting:

Chocolate Buttercream Recipe

- 200g (7oz) unsalted butter, softened
- 400g (14oz) icing sugar
- 50g (1.75oz) cocoa powder

- 2-3 tbsp milk

Instructions for Frosting

1. In a mixing bowl, beat the softened butter until creamy.
2. Add the icing sugar and cocoa powder, mixing on low speed to avoid a sugar cloud.
3. Once combined, beat on medium speed until light and fluffy. Add milk as needed to achieve your desired consistency.
4. Once the cakes have completely cooled, place one layer on a serving plate. Spread a generous amount of buttercream on top.
5. Place the second layer on top and spread the remaining buttercream on the top and sides of the cake.

Tips for Baking Success

To ensure your Mary Berry All in One Chocolate Cake turns out perfectly, consider the following tips:

- **Use Room Temperature Ingredients:** For the best results, ensure your butter, eggs, and milk are at room temperature before mixing.
- **Don't Overmix:** Once the ingredients are combined, mix just until smooth to avoid a dense cake.
- **Check for Doneness:** Ovens can vary, so start checking your cakes a few minutes before the suggested baking time.
- **Cool Completely:** Allow your cakes to cool entirely before frosting; this prevents the frosting from melting.

Variations of Mary Berry's All in One Chocolate

Cake

While the classic version of this cake is delightful on its own, you can easily customize it to suit your taste or occasion. Here are a few variations to consider:

Chocolate Orange Cake

Add the zest of one orange to the batter and use orange juice in place of some of the milk. This citrus twist elevates the chocolate flavor beautifully.

Chocolate Mint Cake

Incorporate a few drops of peppermint extract into the batter. You can also garnish the frosted cake with mint chocolate chips or fresh mint leaves for an added touch.

Chocolate Hazelnut Cake

Fold in chopped hazelnuts into the batter or add a layer of Nutella between the cake layers. This adds a wonderful nutty flavor that complements the chocolate.

Serving Suggestions

Mary Berry's All in One Chocolate Cake can be served in various ways, depending on the occasion:

- **Simple Slices:** Serve slices of the cake on their own, perhaps with a dusting of icing sugar.
- **With Ice Cream:** Pair the cake with a scoop of vanilla or chocolate ice cream for a delightful dessert.
- **Gourmet Style:** Add fresh berries and a drizzle of chocolate sauce for an elegant presentation.
- **For Special Occasions:** Decorate with seasonal fruits or themed decorations for birthdays or celebrations.

Conclusion

Mary Berry's All in One Chocolate Cake is a timeless recipe that delivers both flavor and ease, making it a favorite among home bakers. With its rich chocolate taste and simple preparation, it's the perfect cake for every occasion, from casual gatherings to special celebrations. By following the detailed steps and tips provided in this article, you can bake a stunning chocolate cake that will impress family and friends alike. So, roll up your sleeves and get ready to enjoy a slice of this delicious homemade treat!

Frequently Asked Questions

What are the main ingredients in Mary Berry's All-in-One Chocolate Cake?

The main ingredients include self-raising flour, cocoa powder, baking powder, unsalted butter, sugar, eggs, and milk.

How long does it take to bake Mary Berry's All-in-One Chocolate Cake?

It typically takes about 25 to 30 minutes to bake at 350°F (175°C).

Can I substitute ingredients in Mary Berry's All-in-One Chocolate Cake?

Yes, you can substitute some ingredients, such as using gluten-free flour or dairy-free butter, but it may alter the texture and flavor.

What type of frosting works best with Mary Berry's All-in-One Chocolate Cake?

A rich chocolate ganache or a simple buttercream frosting pairs well with the chocolate flavor of the cake.

Is Mary Berry's All-in-One Chocolate Cake suitable for beginners?

Yes, this recipe is very beginner-friendly as it combines all ingredients in one bowl, making it easy to prepare.

How can I store Mary Berry's All-in-One Chocolate Cake?

You can store the cake in an airtight container at room temperature for up to 3 days, or in the fridge for up to a week.

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