

# Super Moist Chocolate Cake

A super simple moist chocolate cake with chocolate ganache. A perfect cake for birthday or anniversary.

12 slices    Easy  up to 15 Min.



## Ingredients:

### For Cake:

1 box Dr. Oetker Nona Luxury Moist Cake Chocolate  
150 ml Oil  
100 ml Water  
3 Eggs (Large)

### For Chocolate Ganache:

400 g Dr. Oetker Nona Cooking Chocolate  
200 g Dr. Oetker Nona White Cooking Chocolate  
400 ml Whipping Cream (room temperature)

- 1** Bake: Preheat oven to 180°C.  
Steam: Bring water to boil in a steamer.
- 2** Place Dr. Oetker Nona Luxury Moist Cake Chocolate, water and eggs in a mixing bowl. Mix at high speed for 3 minutes.
- 3** Add in vegetable oil and mix at low speed for 1 minute or until batter is light and fluffy. Pour batter in a greased 20 cm round baking pan.
- 4** Bake: Bake at 180°C for 55 minutes.  
Steam: Steam for 55 minutes.
- 5** Melt cooking chocolate over a sauce pan. Pour in whipping cream, stir until well combined.
- 6** Slowly pour the chocolate ganache over the top and sides of the cake.
- 7** Melt white cooking chocolate over a sauce pan.



- 8 With a piping bag, pipe a spiral on top of the chocolate ganache and use a toothpick to draw cobwebs.

Tip from the Test Kitchen

- Tip: The cake is even moister with steaming method

