

Emel Islamzada's Family Favourite Recipe

Our Family Favourite recipe is super versatile - you can add anything the family feels like on the particular day to the recipe base!

Ingredients

Base

- 1.5 cups of flour
- half a cup of brown sugar (add more if you like it sweet!)
- 1.5 teaspoons of baking powder (or 1 teaspoon baking powder and a quarter of a teaspoon of baking soda for extra fluff)
- 4-6 heaping tablespoons of cocoa powder
- 1 large egg or 2 medium-sized eggs
- Lukewarm milk (enough to form a runny batter)

Base Additions

- crushed up dark (~70%) chocolate bar
- lightly toasted walnuts
- crushed raspberries
- some orange zest (from about half an orange)
- vanilla & a dash of amaretto

1. The base is 1.5 cups of flour, half a cup of brown sugar (add more if you like it sweet!), 1.5 teaspoons of baking powder (or 1 teaspoon baking powder and a quarter of a teaspoon of baking soda for extra fluff), 1 egg or 2 medium eggs, and 4-6 heaping tablespoons of cocoa powder.
2. To this base for the cake pictured, I added crushed up dark (~70%) chocolate bar, lightly toasted walnuts, crushed raspberries, and some orange zest (from about half an orange). I also added vanilla, a dash of amaretto (we love almonds in our household).
3. Mix everything with lukewarm milk until a runny batter forms.
4. Cook at 350F for about 25 minutes! (Keep an eye on it, this recipe is for a small cake and bakes pretty fast).
5. Once completely cooled, I added in some chocolate filled raspberries, and pink and dark choco drizzle for garnishing. We usually pair this cake with some tea!