KOSI

Improving village livelihood!

Chocolate coconut cake

🍴 1 cake   🕐 45 minutes

INGREDIENTS

- 1 ¾ cups plain flour
- ¾ cup KOSI cocoa
- 2 cups sugar
- 1 ½ tsp baking powder
- 1 ½ tsp baking soda
- 1 tsp salt
- 2 eggs
- 1 cup milk
- ½ cup KOSI coconut oil (melt if it's solid)
- 1 cup boiling water
- 2 tsp vanilla essence

> Cocoa nibs are small pieces of crushed cocoa beans. The crunchy bits add a delicious chocolate flavour.

DIRECTIONS

1. Heat oven to 180 C and prepare 2 round cake tins.
2. Stir together flour, cocoa, sugar, baking powder, baking soda and salt in a large bowl.
3. In another bowl mix eggs, milk, coconut oil and vanilla.
4. Add together and beat for 2 minutes.
5. Stir in boiling water (mixture will be thin.)
6. Pour into 2 round cake tins (or patty tins)
7. Bake 30 to 35 minutes or until wooden pick comes out clean.
8. Cool on wire racks.
9. Ice with icing made from icing sugar, KOSI cocoa and butter.
10. Top with KOSI cocoa nibs