

Delia Smith Chocolate Cake Recipe



INTRODUCTION TO DELIA SMITH'S CHOCOLATE CAKE RECIPE

DELIA SMITH CHOCOLATE CAKE RECIPE IS A CLASSIC DESSERT THAT HAS DELIGHTED CAKE LOVERS FOR GENERATIONS. RENOWNED FOR HER ABILITY TO SIMPLIFY COMPLEX RECIPES, DELIA SMITH, A PROMINENT BRITISH COOK, HAS CRAFTED A CHOCOLATE CAKE THAT BALANCES RICH FLAVOR WITH A MOIST TEXTURE. THIS ARTICLE WILL DELVE INTO THE DETAILS OF HER RECIPE, HIGHLIGHTING INGREDIENTS, PREPARATION STEPS, AND TIPS FOR SUCCESS.

INGREDIENTS FOR DELIA SMITH'S CHOCOLATE CAKE

TO CREATE THIS DELECTABLE CHOCOLATE CAKE, YOU WILL NEED THE FOLLOWING INGREDIENTS:

- 225G (8 oz) PLAIN CHOCOLATE (PREFERABLY 70% COCOA)
- 225G (8 oz) UNSALTED BUTTER
- 225G (8 oz) CASTER SUGAR
- 4 LARGE EGGS
- 225G (8 oz) SELF-RAISING FLOUR
- 2 TBSP COCOA POWDER
- 1 TSP BAKING POWDER
- 1 TSP VANILLA EXTRACT
- PINCH OF SALT

PREPARATION STEPS

MAKING DELIA SMITH'S CHOCOLATE CAKE IS STRAIGHTFORWARD. HERE'S A STEP-BY-STEP GUIDE TO PREPARE THIS DELIGHTFUL TREAT:

STEP 1: PREHEAT THE OVEN

BEGIN BY PREHEATING YOUR OVEN TO 180°C (350°F) OR 160°C (325°F) IF YOU'RE USING A FAN OVEN. GREASE AND LINE TWO 20CM (8-INCH) ROUND CAKE TINS WITH BAKING PAPER.

STEP 2: MELT THE CHOCOLATE AND BUTTER

IN A HEATPROOF BOWL, COMBINE THE PLAIN CHOCOLATE AND UNSALTED BUTTER. PLACE THE BOWL OVER A PAN OF SIMMERING WATER (A BAIN-MARIE) AND STIR UNTIL BOTH INGREDIENTS ARE COMPLETELY MELTED AND SMOOTH. REMOVE THE BOWL FROM THE HEAT AND ALLOW IT TO COOL SLIGHTLY.

STEP 3: WHISK THE EGGS AND SUGAR

IN A SEPARATE BOWL, WHISK TOGETHER THE EGGS AND CASTER SUGAR UNTIL THE MIXTURE BECOMES PALE AND FLUFFY. THIS SHOULD TAKE ABOUT 5 MINUTES WITH AN ELECTRIC WHISK. THE VOLUME SHOULD INCREASE SIGNIFICANTLY.

STEP 4: COMBINE INGREDIENTS

ONCE THE CHOCOLATE AND BUTTER MIXTURE HAS COOLED A BIT, GENTLY FOLD IT INTO THE EGG AND SUGAR MIXTURE USING A SPATULA. BE CAREFUL NOT TO DEFLATE THE MIXTURE.

STEP 5: SIFT AND FOLD THE DRY INGREDIENTS

IN ANOTHER BOWL, SIFT TOGETHER THE SELF-RAISING FLOUR, COCOA POWDER, BAKING POWDER, AND SALT. GRADUALLY FOLD THE DRY INGREDIENTS INTO THE WET MIXTURE, ENSURING YOU MAINTAIN THE AIRINESS OF THE BATTER.

STEP 6: ADD VANILLA EXTRACT

STIR IN THE VANILLA EXTRACT TO ENHANCE THE FLAVOR OF YOUR CAKE. THIS SUBTLE ADDITION CAN ELEVATE THE OVERALL TASTE PROFILE OF YOUR CHOCOLATE CAKE.

STEP 7: POUR AND BAKE

DIVIDE THE BATTER EVENLY BETWEEN THE PREPARED CAKE TINS. BAKE IN THE PREHEATED OVEN FOR APPROXIMATELY 25-30 MINUTES OR UNTIL A SKEWER INSERTED INTO THE CENTER OF THE CAKES COMES OUT CLEAN.

STEP 8: COOL THE CAKES

ONCE BAKED, REMOVE THE CAKES FROM THE OVEN AND ALLOW THEM TO COOL IN THE TINS FOR ABOUT 10 MINUTES. THEN, CAREFULLY REMOVE THEM FROM THE TINS AND TRANSFER THEM TO A WIRE RACK TO COOL COMPLETELY.

FROSTING AND DECORATING THE CAKE

DELIA SMITH'S CHOCOLATE CAKE IS DELICIOUS ON ITS OWN, BUT A RICH CHOCOLATE FROSTING CAN ELEVATE IT TO A WHOLE NEW LEVEL. HERE'S A SIMPLE FROSTING RECIPE TO CONSIDER:

INGREDIENTS FOR CHOCOLATE FROSTING

- 200g (7 oz) PLAIN CHOCOLATE
- 100g (3.5 oz) UNSALTED BUTTER
- 300g (10.5 oz) ICING SUGAR
- 2-3 TBSP MILK

FROSTING PREPARATION STEPS

1. MELT THE CHOCOLATE AND BUTTER: JUST LIKE THE CAKE, MELT THE CHOCOLATE AND BUTTER TOGETHER IN A HEATPROOF BOWL OVER SIMMERING WATER.
2. ADD THE ICING SUGAR: ONCE MELTED, REMOVE FROM HEAT AND GRADUALLY SIFT IN THE ICING SUGAR, STIRRING UNTIL COMBINED.
3. ADJUST CONSISTENCY: IF THE FROSTING IS TOO THICK, ADD A TABLESPOON OF MILK AT A TIME UNTIL YOU REACH YOUR DESIRED CONSISTENCY.
4. FROST THE CAKE: ONCE THE CAKES ARE COMPLETELY COOLED, SPREAD A GENEROUS AMOUNT OF FROSTING BETWEEN THE LAYERS AND ON TOP OF THE CAKE.

TIPS FOR BAKING SUCCESS

TO ENSURE YOUR DELIA SMITH CHOCOLATE CAKE TURNS OUT PERFECTLY, CONSIDER THE FOLLOWING TIPS:

1. **INGREDIENT QUALITY:** USE HIGH-QUALITY CHOCOLATE AND FRESH INGREDIENTS FOR THE BEST FLAVOR.
2. **ROOM TEMPERATURE INGREDIENTS:** ENSURE THAT YOUR EGGS AND BUTTER ARE AT ROOM TEMPERATURE FOR BETTER INCORPORATION.
3. **DON'T OVERMIX:** WHEN COMBINING WET AND DRY INGREDIENTS, BE GENTLE TO MAINTAIN THE CAKE'S LIGHT TEXTURE.
4. **CHECK FOR DONENESS:** DIFFERENT OVENS MAY VARY, SO CHECK YOUR CAKE A FEW MINUTES BEFORE THE RECOMMENDED BAKING TIME.
5. **COOL COMPLETELY:** ALLOW THE CAKES TO COOL COMPLETELY BEFORE FROSTING TO PREVENT MELTING THE FROSTING.

SERVING SUGGESTIONS

DELIA SMITH'S CHOCOLATE CAKE CAN BE SERVED IN VARIOUS DELIGHTFUL WAYS:

- WITH A DOLLOP OF WHIPPED CREAM OR CRÈME FRAÎCHE.
- ACCOMPANIED BY FRESH BERRIES FOR A HINT OF TARTNESS.
- DRIZZLED WITH CHOCOLATE SAUCE FOR AN EXTRA INDULGENT TREAT.
- PAIRED WITH A SCOOP OF VANILLA ICE CREAM FOR A CLASSIC DESSERT EXPERIENCE.

CONCLUSION

DELIA SMITH'S CHOCOLATE CAKE RECIPE IS NOT ONLY EASY TO FOLLOW BUT ALSO GUARANTEES A RICH AND MOIST CAKE THAT WILL IMPRESS FRIENDS AND FAMILY ALIKE. WHETHER YOU'RE CELEBRATING A SPECIAL OCCASION OR SIMPLY INDULGING IN A SWEET TREAT, THIS RECIPE IS A TIMELESS CHOICE. REMEMBER TO EXPERIMENT WITH THE FROSTING AND SERVE IT UP IN WAYS THAT SUIT YOUR TASTE. HAPPY BAKING!

FREQUENTLY ASKED QUESTIONS

WHAT IS DELIA SMITH'S CHOCOLATE CAKE RECIPE KNOWN FOR?

DELIA SMITH'S CHOCOLATE CAKE RECIPE IS KNOWN FOR ITS RICH FLAVOR, MOIST TEXTURE, AND SIMPLICITY, MAKING IT A FAVORITE FOR BOTH NOVICE AND EXPERIENCED BAKERS.

WHAT INGREDIENTS ARE NEEDED FOR DELIA SMITH'S CHOCOLATE CAKE?

THE MAIN INGREDIENTS FOR DELIA SMITH'S CHOCOLATE CAKE INCLUDE PLAIN FLOUR, COCOA POWDER, BAKING POWDER, BUTTER, SUGAR, EGGS, AND MILK.

HOW LONG DOES IT TAKE TO BAKE DELIA SMITH'S CHOCOLATE CAKE?

DELIA SMITH'S CHOCOLATE CAKE TYPICALLY TAKES ABOUT 25-30 MINUTES TO BAKE AT 180°C (350°F), BUT IT'S IMPORTANT TO CHECK WITH A SKEWER FOR DONENESS.

CAN I USE DARK CHOCOLATE INSTEAD OF COCOA POWDER IN DELIA SMITH'S RECIPE?

YES, YOU CAN USE DARK CHOCOLATE INSTEAD OF COCOA POWDER, BUT YOU MAY NEED TO ADJUST THE SUGAR AND FAT CONTENT TO MAINTAIN THE RIGHT CONSISTENCY.

IS DELIA SMITH'S CHOCOLATE CAKE RECIPE SUITABLE FOR BEGINNERS?

YES, DELIA SMITH'S CHOCOLATE CAKE RECIPE IS VERY BEGINNER-FRIENDLY, WITH CLEAR INSTRUCTIONS AND COMMON INGREDIENTS THAT ARE EASY TO WORK WITH.

WHAT CAN I SERVE WITH DELIA SMITH'S CHOCOLATE CAKE?

DELIA SMITH'S CHOCOLATE CAKE PAIRS WELL WITH WHIPPED CREAM, ICE CREAM, OR A DUSTING OF POWDERED SUGAR, AND CAN ALSO BE SERVED WITH FRESH BERRIES.

HOW SHOULD I STORE DELIA SMITH'S CHOCOLATE CAKE?

DELIA SMITH'S CHOCOLATE CAKE CAN BE STORED AT ROOM TEMPERATURE IN AN AIRTIGHT CONTAINER FOR UP TO 3 DAYS, OR REFRIGERATED FOR LONGER FRESHNESS.

CAN I MAKE DELIA SMITH'S CHOCOLATE CAKE GLUTEN-FREE?

YES, YOU CAN MAKE DELIA SMITH'S CHOCOLATE CAKE GLUTEN-FREE BY SUBSTITUTING PLAIN FLOUR WITH A GLUTEN-FREE FLOUR BLEND.

WHAT TYPE OF FROSTING WORKS BEST WITH DELIA SMITH'S CHOCOLATE CAKE?

A RICH CHOCOLATE GANACHE OR A CLASSIC BUTTERCREAM FROSTING WORKS BEST WITH DELIA SMITH'S CHOCOLATE CAKE, COMPLEMENTING ITS CHOCOLATE FLAVOR.

WHERE CAN I FIND DELIA SMITH'S CHOCOLATE CAKE RECIPE?

DELIA SMITH'S CHOCOLATE CAKE RECIPE CAN BE FOUND IN HER COOKBOOKS, ON HER OFFICIAL WEBSITE, AND ON VARIOUS COOKING BLOGS THAT FEATURE HER RECIPES.

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