

# chocolate cake recipe jamie oliver

**Chocolate cake recipe Jamie Oliver** is a delightful treat that has captivated dessert lovers around the globe. Jamie Oliver, a prominent British chef known for his approachable cooking style and emphasis on fresh ingredients, has created a chocolate cake recipe that is both simple to follow and incredibly delicious. This article will delve into the step-by-step process of making this chocolate cake, share some tips for success, and explore variations that can elevate your baking game.

## The Allure of Chocolate Cake

Chocolate cake has a special place in the hearts of many. Its rich, moist texture and decadent flavor make it a favorite for celebrations, gatherings, and even casual treats. Whether enjoyed on its own, paired with a scoop of ice cream, or adorned with frosting, chocolate cake is versatile and universally loved.

Jamie Oliver's chocolate cake recipe stands out because it strikes a perfect balance between simplicity and indulgence. With easily accessible ingredients and straightforward instructions, bakers of all skill levels can achieve impressive results.

## Ingredients for Jamie Oliver's Chocolate Cake

Before diving into the recipe, it's essential to gather all the ingredients. Here's what you'll need:

### For the Cake

- 200g dark chocolate (70% cocoa)
- 175g unsalted butter
- 250g golden caster sugar
- 4 large eggs
- 150g self-raising flour
- 50g cocoa powder
- 1 teaspoon baking powder
- A pinch of sea salt
- 200ml semi-skimmed milk

### For the Frosting

- 250g unsalted butter (softened)
- 400g icing sugar

- 50g cocoa powder
- 100g dark chocolate (melted)
- 2 tablespoons milk (if needed for consistency)

## Step-by-Step Instructions

Now that you have your ingredients ready, it's time to embark on the journey of making Jamie Oliver's chocolate cake. Follow these steps carefully to ensure a perfect result.

### Making the Cake

#### 1. Preheat the Oven

- Preheat your oven to 170°C (340°F). This initial step is crucial for ensuring your cake rises properly and cooks evenly.

#### 2. Prepare the Cake Tin

- Grease and line a round 23cm (9-inch) cake tin with baking parchment. This will prevent the cake from sticking and make it easier to remove once baked.

#### 3. Melt the Chocolate and Butter

- In a heatproof bowl, combine the dark chocolate and unsalted butter. Melt them together over a pan of simmering water, stirring until smooth and glossy. Remove from heat and let it cool slightly.

#### 4. Combine Sugar and Eggs

- In a large mixing bowl, whisk together the golden caster sugar and eggs until the mixture is light and fluffy. This aeration will help your cake rise beautifully.

#### 5. Add the Chocolate Mixture

- Gradually pour the melted chocolate and butter mixture into the egg and sugar mixture, stirring gently to combine. Be careful not to deflate the batter.

#### 6. Sift in the Dry Ingredients

- Sift the self-raising flour, cocoa powder, baking powder, and sea salt into the chocolate mixture. Fold the dry ingredients in gently using a spatula or wooden spoon until just combined.

#### 7. Incorporate the Milk

- Pour in the semi-skimmed milk and mix until you have a smooth batter. The batter should be thick yet pourable.

#### 8. Bake the Cake

- Pour the batter into the prepared cake tin and smooth the top. Bake in the preheated oven for 25-30 minutes or until a skewer inserted into the center comes out clean.

#### 9. Cool the Cake

- Once baked, remove the cake from the oven and allow it to cool in the tin for 10 minutes.

Then, transfer it to a wire rack to cool completely before frosting.

## **Making the Frosting**

### **1. Prepare the Chocolate**

- Melt the dark chocolate and set it aside to cool slightly.

### **2. Whisk Butter and Sugar**

- In a mixing bowl, beat the softened unsalted butter until creamy. Gradually add the icing sugar and cocoa powder, mixing until well combined.

### **3. Incorporate the Melted Chocolate**

- Pour the melted chocolate into the butter and sugar mixture. Beat until smooth and fluffy. If the frosting is too thick, add milk one tablespoon at a time to reach your desired consistency.

## **Assembling the Cake**

### **1. Level the Cake**

- If your cake has domed on top, use a serrated knife to level it off, creating a flat surface for frosting.

### **2. Frost the Cake**

- Place the first layer of the cake on a serving plate. Spread a generous amount of frosting on top. Place the second layer on top and frost the top and sides of the cake with the remaining frosting.

### **3. Decorate**

- For a finishing touch, consider decorating the cake with chocolate shavings, fresh berries, or a dusting of icing sugar. This adds visual appeal and a burst of flavor.

## **Tips for Success**

- **Quality Ingredients:** Use high-quality dark chocolate and cocoa powder for the best flavor.

- **Room Temperature Ingredients:** Ensure that your butter and eggs are at room temperature for better mixing.

- **Don't Overmix:** When combining dry and wet ingredients, mix just until combined to keep the cake light and fluffy.

- **Cooling Time:** Allow the cake to cool completely before frosting to prevent melting the frosting.

# Variations to Try

While Jamie Oliver's chocolate cake recipe is fantastic on its own, you can experiment with various flavors and textures by trying these variations:

## 1. Chocolate Orange Cake

- Add the zest of one orange to the batter for a refreshing citrus twist. You can also include a splash of orange juice to enhance the flavor.

## 2. Nutty Chocolate Cake

- Incorporate chopped nuts, such as walnuts or hazelnuts, into the batter for added crunch and flavor.

## 3. Espresso Chocolate Cake

- Add a tablespoon of instant coffee or espresso powder to the batter to enhance the chocolate flavor, creating a rich, mocha-like taste.

## Conclusion

In conclusion, the chocolate cake recipe Jamie Oliver is a must-try for anyone looking to indulge in a classic dessert. With its rich chocolate flavor and moist texture, it's perfect for celebrations or simply to enjoy with a cup of tea. By following the straightforward instructions and tips provided, you can create a stunning cake that will impress family and friends alike. Don't hesitate to explore variations that can add a personal touch to your baking. Happy baking!

## Frequently Asked Questions

### What is Jamie Oliver's basic chocolate cake recipe?

Jamie Oliver's basic chocolate cake recipe includes ingredients like flour, cocoa powder, sugar, eggs, butter, and baking powder. He often suggests using high-quality dark chocolate for a richer flavor.

## **How long does Jamie Oliver recommend baking the chocolate cake?**

Jamie Oliver typically recommends baking the chocolate cake at 180°C (350°F) for about 25-30 minutes, or until a skewer inserted in the center comes out clean.

## **Can I use a different type of flour in Jamie Oliver's chocolate cake recipe?**

While Jamie Oliver's recipe calls for all-purpose flour, you can use gluten-free flour alternatives if needed, but the texture might vary slightly.

## **What type of chocolate does Jamie Oliver suggest for his chocolate cake?**

Jamie Oliver suggests using high-quality dark chocolate with at least 70% cocoa for a rich flavor and texture in his chocolate cake.

## **How can I make Jamie Oliver's chocolate cake more moist?**

To make the chocolate cake more moist, you can add yogurt or sour cream to the batter, or substitute some of the butter with vegetable oil.

## **What frosting does Jamie Oliver recommend for his chocolate cake?**

Jamie Oliver often recommends a simple chocolate ganache or a cream cheese frosting to pair with his chocolate cake for added richness.

## **Can I make Jamie Oliver's chocolate cake ahead of time?**

Yes, you can make Jamie Oliver's chocolate cake ahead of time. It can be stored in an airtight container for a few days or frozen for longer storage.

## **What are some variations of Jamie Oliver's chocolate cake recipe?**

Some variations include adding coffee for depth of flavor, incorporating nuts for crunch, or using different types of chocolate like milk or white chocolate.

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