



CHOCOLATE CHIP CAKE WITH CINNAMON STICK TOPPING

Preparation time: 15 minutes
Cooking time: 50–60 minutes
Use: 1 x 23cm (9in) springform cake tin
Serves: 8

TOPPING

2 cinnamon sticks or 1 teaspoon ground cinnamon
75g (3oz) unsalted butter
4 tablespoons granulated sugar

CAKE

110g (4oz) unsalted butter, softened
220g (8oz) granulated sugar
2 large eggs
300ml (½ pint) sour cream or full-fat yogurt
1 teaspoon vanilla extract
450g (1lb) self-raising flour
200g (7oz) dark chocolate,
minimum 60% cocoa solids, chopped

Preheat the oven to 180°C/350°F/gas mark 4. Butter and flour the cake tin.

To make the topping, grind the cinnamon sticks in a pestle and mortar until you have quite a fine powder with a few threads of the cinnamon stick remaining, as these give an added intensity of flavour.

Melt the butter and add the sugar and the cinnamon, stirring well. Set aside.

To make the cake, cream the butter and sugar, add the eggs and continue to beat until smooth. Add the sour cream or yogurt and the vanilla extract and mix well. Sift in the flour and add the chocolate. Stir.

Pour the batter into the cake tin, then evenly spread the topping over the batter using the back of a spoon.

Bake in the oven for 50–60 minutes. Leave to cool in the tin before turning out.



RayWhite

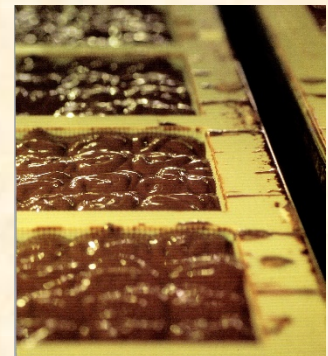
Two Dedicated
Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSCV)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of recipes. Free.
Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share growing recipe database

Email: jas.sergeant@raywhite.com Phone: 021 184 2626