1 hour
Serves 8
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Ingredients:

- 125g flour
- ¼ cup (30g) dark cocoa powder + extra for dusting
- 2 Tbsp (30g) butter
- 6 eggs
- ⅗ cup (150g) white sugar

Topping:

- 60g 70% dark chocolate, broken up
- 2 Tbsp (30ml) low-fat milk
- ½ cup (120g) plain low-fat yoghurt
- 3 Tbsp (45ml) dark cocoa powder

Method

Take care not to overmix the batter as you could knock out the air bubbles that help the cake rise.

1. Sift flour and cocoa together.
2. Melt butter and remove foam on top.
3. Whisk eggs and sugar in a large bowl for 8-10 minutes to a ribbon-like stage, until 5 times the original size.
4. Preheat oven to 180°C.
5. Grease a 25cm cake tin and dust with cocoa.
6. Fold flour, cocoa and butter into egg mixture in 3 batches, take care not to deflate eggs.
7. Gently pour batter into prepared tin.

8. Bake for 20-25 minutes or until cooked through. Cool slightly.
9. Turn out onto a wire rack. Cool completely.
10. For topping, melt chocolate and milk over a double boiler, stirring until completely smooth. Cool slightly.
11. Whisk yoghurt and cocoa together and add to chocolate.
12. Spread topping on cake.
13. Serve within 1-2 days, storing in an airtight container.