POTJIE CHOCOLATE MUD CAKE

Suitable for a winter dessert!

Impress your dinner guests not only with our popular lamb potjie but also with this original Megamaster Potjie Mud Cake recipe. It's death by chocolate with a hint of beer.

Prep time: 10 minutes
Cook time: 20 minutes
Serves 2-3 people

INGREDIENTS

90 ml all-purpose flour

25 ml baking powder

30 ml sugar

75 ml milk

15 ml cacao (heaped teaspoon)

30 ml beer

INSTRUCTIONS

1. Light your fire. It will take a while for the coals to be ready, so get it going before you start mixing your ingredients together.

2. Mix all ingredients together in a **quarter potjie**. Make sure there are no lumps.

3. If you're using a charcoal braai, make sure to spread out the coals before positioning your pot. An open fire is extremely hot; much hotter than an oven with regulated heat. We recommend putting your pot on the grid of your braai rather than directly on the coals — you can put one small coal on top of the potjie's lid.

4. Close the lid of your braai and keep it closed for at least 10 minutes before you take a peek.

5. Bake for **15-20 minutes**. The sooner you take your cake off the heat, the more fudgy and lava-like it will be. Remember: if you added chocolate to the mix, testing if your cake is cooked with a toothpick won't work. It will come out covered in melted chocolate.

6. Serve immediately. Cast iron retains heat very well so even after you've taken your cake off the heat, it will continue baking.

7.. Garnish with custard or ice cream — or even more chocolate

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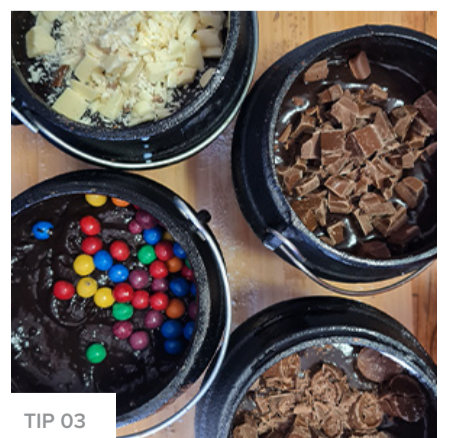#togethermadebetter

MEGAMASTER RECIPE TIPS

TIP 01

You can make this recipe on any braai that has a lid that can close: a kettle, charcoal trolley, or gas braai.

TIP 02

If you're using a gas braai, pre-heat your braai with the lid closed. Once you reach a consistent temperature of 180-200 degrees Celsius, you're good to go.

TIP 03

Spice up your mud cake by adding diced chocolate, biscuits, Astros, marshmallows, and so on.