



Gecko Grill Chocolate Cake



Seriously the BEST Chocolate Cake!!



4-6 servings



60 minutes

INGREDIENTS

1 Box - Ina Paarman Chocolate Cake mix with ingredients: oil, eggs & coffee

Cream Cheese filling:

1 tub Cream Cheese
125g Butter
3cups Icing Sugar
5ml Vanilla essence

Chocolate Ganache:

1 Slab whole nut Chocolate
30ml Milk

NOTES

You will need a Gecko BAKE to bake this cake while you are camping.
www.geckogrill.co.za

DIRECTIONS

1. Follow directions on the box to bake the cake.
2. Pour batter into a loaf pan that will fit into your Gecko Bake.
3. Put the cake into your Bake and distribute coals evenly on top, sides and bottom. (Aprox 20 briquettes).
4. Bake for 60min, lid closed & DON'T open after time is finished. This will cause heat loss.
5. Beat your cream cheese ingredients together and put in the fridge to set
6. Melt your chocolate, add the milk and mix. If it seems clumpy, heat for 15sec and stir again until lump free.
7. Once your cake have cooled down, cut in 2 halves, spread the cream cheese filling in the middle & lastly the chocolate ganache on the top.