



## Air Fryer Chocolate Cake

### Description

The ultimate air fryer chocolate cake. If you want to try cake in the air fryer, it doesnâ??t get any better or easier or more delicious than this recipe.

Prep Time 20 minutes mins

Cook Time 35 minutes mins

Total Time 55 minutes mins

### Ingredients

- 400 g Self Raising Flour
- 450 g Granulated Sugar
- 225 g Unsalted Butter
- 3 Large Eggs
- 50 g Cocoa Powder
- 1.5 Tbsp Extra Virgin Olive Oil
- 600 ml Skimmed Milk
- 1 Tbsp Vanilla Extract

### Kitchen Gadgets

- Cosori Air Fryer
- Silicone Cake Pans

### Instructions

1. Place into a large mixing bowl the butter and sugar and mix with a hand mixer until it resembles a fluffy batter with a paler colour.
2. Next crack in the eggs and add the vanilla and add the olive oil. Continue mixing until smooth.

3. Then add in the milk and the cocoa powder and continue mixing until creamy and smooth. Scrape the edges of your bowl with a silicone spatula if needed.
4. Finally add in the flour and give the cake batter its last good mix.
5. Then pour the cake mixture between two silicone pans and air fry one at a time unless you have two air fryers, then you can do both at the same time.
6. Then place the silicone pans into the air fryer basket.
7. Air fry for 10 minutes at 180c/360f, reduce the temperature to 160c/320f and cook for a final 25 minutes.
8. Next do a thermometer test and if it comes out clean the cake is cooked if it doesn't add 10 more minutes at 150c/300f.
9. Then once cool enough to handle remove the sponge cake from the silicone and place on a cooling tray and allow to fully cool before decorating.

## Notes

**Thermometers.** Whilst you associate them most with checking the internal temperature of chicken, they are brilliant for checking a cake. Place it in the centre of the cake and if it comes out clean the cake is done.

**Thanks for reading our chocolate cake recipe in air fryer on Recipe This.** We have many more air fryer recipes for you to check out next. Though if you would like to try more delicious sweet treats do try our air fryer Mr Kipling Slices next.

## Nutrition

Calories: 691kcal | Carbohydrates: 100g | Protein: 12g | Fat: 29g | Saturated Fat: 16g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 9g | Trans Fat: 1g | Cholesterol: 124mg | Sodium: 61mg | Potassium: 308mg | Fiber: 4g | Sugar: 61g | Vitamin A: 951IU | Calcium: 135mg | Iron: 2mg

### Category

1. AI Chatbot News

### Date Created

29/04/2025

### Author

rauf