



Recipe

Simple Chocolate Cake

INGREDIENTS

½ cup of butter, softened
2 eggs
1 cup of sugar
1 cup of milk
2 cups of self-rising flour
½ cup of cocoa powder

WHAT YOU NEED

Large mixing bowl
Wooden spoon
Sieve
Spatula
Measuring cup
Cake tin
100s and 1000s
Candles – if it's a birthday cake

WHAT YOU DO

Preheat the oven to 180 degrees Celsius.

Place the softened butter and sugar in the large mixing bowl and beat with a wooden spoon (or electric beater) until the mixture is light and thoroughly mixed together.

Mix in one egg at a time

Sift the flour and cocoa powder into the bowl, gradually pouring the milk in as you stir the dry ingredients into the butter, sugar and egg mixture.

Pour the cake mixture into a lined cake tin and bake for around 40 min or until the cake springs back when lightly touched on top.

Leave in the tin for 10 minutes before turning out onto a wire rack to cool.

Ice with chocolate icing

1 ½ cups icing sugar
2 tablespoons cocoa powder
50g softened butter
2-3 tablespoons hot water

Mix the icing sugar and cocoa powder in a medium sized bowl. Add softened butter and 1 tablespoon of hot water. Mix to combine them all together, adding more hot water, a little at a time until the icing is smooth and spreadable.

Sprinkle 100s and 1000s on top and serve once the icing has dried. Store in an airtight container.



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(Making a Cake video)