

# Easy-peasy Chocolate Cake!

It's great fun bringing you all these recipes, but how do I know they work? Well because while in isolation I'm making them too! With my little helper of course.

This week I wanted to find a recipe that our daughter could do, with the very bare minimum of help from me. So; no weigh chocolate cake it is!

You will need:

## Ingredients:

- 1 cup of Self-raising Flour
- 1/3 cup of Cocoa Powder
- 1 cup of Caster Sugar
- 1/3 cup of Butter softened
- 1/2 cup Milk
- 2 Eggs beaten



## Equipment:

- Cup
- Mixing Bowl
- Whisk
- Cake Tin
- Grease Proof Paper



## Method:

1. Gather all of your ingredients and preheat your oven to 170°C.
2. Melt your butter and measure out your ingredients and put them in a large bowl. There is no need for sifting or sorting.
3. Whisk the mixture well.
4. Line a tin with greaseproof paper and pour in.
5. Bake for 30-35 and enjoy!



minutes. Let it cool

