

Chocolate Cake



INGREDIENTS – WHAT YOU NEED

1 ½ cups of plain flour



1 teaspoon of bicarb soda



1 cup of milk



90g of butter



½ lemon



BETTER THAN BEANS

$\frac{3}{4}$ cup of sugar



2 – 3 tablespoons of cocoa



1 egg



BETTER THAN BEANS

METHOD – HOW TO PREPARE

Pour 1 cup of milk into a measuring jug.



Squeeze $\frac{1}{2}$ a lemon into the cup of milk.

Use a fork to loosen the lemon if this helps...

Put aside for later.



Turn on the oven to 190°C to preheat.



Put in a mixing bowl –

- 90g of butter
- $\frac{3}{4}$ cup of sugar

Mix the butter and sugar together
until creamy.



CHOCOLATE CAKE

BETTER THAN BEANS

Add 1 egg.

Mix together well.



Sift in 2 tablespoons of cocoa powder.

Mix well.



Sift into the bowl:

- 1 ½ cups of plain flour
- 1 teaspoon of bicarb soda

Don't mix it in yet....



Add the curdled milk to the chocolate mix.

Now mix everything together well!



CHOCOLATE CAKE

BETTER THAN BEANS

Pour the batter into your cake tin.



Put cake tin in the oven.

Cook for 25 to 30 minutes.

How to test if your cake is ready:

After 25 minutes,

poke a fork in the middle of the cake.

If the fork comes out without any wet batter on it,
your cake is cooked.

Take the cake out of oven to cool.

Leave to cool for at least 15 minutes.



CHOCOLATE CAKE