

MILK CHOCOLATE CAKE

Ingredients:

Cake

- 200g (7oz) self raising flour
- 225g (8oz) caster sugar
- 1 x 2.5 ml spoon (1/2 tsp) Salt
- 25g (1oz) cocoa powder, sieved
- 100g (4oz) margarine
- 2 eggs, size 3
- 5 x 15ml spoon (5 tbsp) evaporated milk
- 5 x 15ml spoon (5 tbsp) water
- few drops of vanilla essence

Milk Chocolate Icing

- 60g (2.1/2 oz) margarine
- 1 x 15ml spoon (1 tbsp) cocoa
- 250g (9 oz) sieved icing sugar
- 3 x 15ml spoon (3 tbsp) hot milk
- 1 x 15ml spoon (1 tsp) vanilla essence

Cooking Instructions:

Cake

1. Heat oven to 180oC, 350oF, Gas Mark 4. Grease 2 x 20.5cm (8 inch) tins, not loose-bottomed as the mixture would run out.
2. Mix flour, sugar, salt and cocoa.
3. Rub in margarine. Beat eggs with milk
4. Stir egg mixture, essences and liquids into the dry ingredients and beat well.
5. Place mixture in prepared tins and bake for about 30-35 minutes.
6. When cold sandwich and top with milk chocolate icing.

Milk Chocolate Icing

1. Melt margarine, blending in cocoa, then stir in icing sugar, milk and essence.
2. Beat until smooth and thick.