

Chalet Jonquille Recipes

Chocolate bake

makes a large flat chocolate cake

Ingredients:

3 level tbsps cocoa
3 tbsps hot water
175 g soft margarine
225 g self-raising flour
2 level tsps baking powder
175 g caster sugar
3 eggs
3 tbsps milk

Equipment:

Roasting tin 22.5 by 30cm, lined with silicone or greaseproof paper.

Method:

1. Preheat oven to 180C, reduce for fan oven.
2. Use a food mixer or place the ingredients in a large mixing bowl. Mix the cocoa and water and then add all the other ingredients. Beat well.
3. Turn mixture into the tin, smooth top and bake for approximately 40 minutes.
4. Cover cake with melted chocolate, whilst still in the tin or make a **Frosting** – melt 75 g butter in a pan then add 50gms sifted cocoa powder. Gradually add 225 g sifted icing sugar beating well and soften with 2 tbsps water. Ice cake with frosting whilst still in the tin.
5. Divide into portions.

Note: the cake freezes well