

Chocolate Cake

Ingredients:

Equal measures of Butter/Sugar/ & Flour

5ozs Butter (salted or unsalted)

5ozs Sugar (granulated or caster)

5ozs Self-raising flour

2 eggs

2ozs Cocoa powder

2tsp Vanilla essence

2tsp Espresso coffee.

A little milk to mix

Icing:

3ozs Icing sugar

1ozs cocoa powder

2ozs melted plain chocolate

Tsp vanilla essence

Tsp espresso coffee

Method:

Preheat oven 180oC

Cream butter and sugar together until light and fluffy.

Add eggs separately with a little sifted flour

Mix in rest of the flour

Add cocoa powder

Add vanilla essence and espresso coffee

Add little milk until soft dropping consistency.

Butter cake tin

Spoon in mixture

Bake for approx. 30 mins

Test with a knife into the centre, if it comes out clean, take out of oven.

Mix icing ingredients altogether

Spread onto cake while still a little warm

Serve and Eat as soon as you can



If ever, when I am working, I find out it is someone in the company or film crew's Birthday. I get up at 6am and bake this cake because the secret is.....
Fresh.....

I am not a very adventurous cook and my cake is nothing like as fancy as the examples you'll see in 'LOVE SARAH's' bakery.

But if you can enjoy it on the day and make it very chocolatey, you'll be laughing.

Oddly the vanilla essence and espresso coffee enhances the chocolate flavour.

I would love to be able to have the patience to bake, and decorate the more delicate and brightly coloured delights you will see on the screen, in 'LOVE SARAH' but for the moment I will carry on with this birthday one - tried and true

