

Chocolate Cake Un-iced - round tin - no decoration - using the following recipe.
Eligible to compete in NDAS Competition

RECIPE

Ingredients:

1 cup self-raising flour	1 cup castor sugar
2 eggs	1 tsp vanilla
½ cup milk	3 tbl cocoa
125g melted butter	Pinch of salt

Method:

Line and grease 20cm round cake tin. Preheat oven to 180 degrees. Place clean tea towel on a cake cooling rack (this prevents rack marks on the cake). Whisk eggs slightly, add milk and vanilla and set aside. Sift self-raising flour, salt and cocoa together, add castor sugar, mixing together. Add egg mixture and melted butter and with a whisk. Mix well. Pour mixture into prepared tin. Place in preheated oven for 35 minutes or until cooked when tested with a fine skewer. Remove from oven, let stand for five (5) minutes. Turn out onto tea towel covered cooking rack to cool.