

## MAKE A CHOCOLATE EASTER CAKE

If you don't like chocolate you can use lemon essence or the rind of a lemon. If you are lactose intolerant and you can't get milk free margarine you can use cooking oil instead. If you are gluten free you may know something else you can use instead of flour.

Make sure you wash your hands thoroughly with soap for 20 seconds before you start making this.

This is an easy all-in-one sponge cake recipe.

**EQUIPMENT:** You will need a cake tin ideally, or a loaf tin or oven proof dish with sides at least 10cm deep.

A wooden or large metal spoon.

An automatic mixture, or hand whisk.

### **INGREDIENTS:**

110g self-raising flour. If you haven't got self-raising flour you can use plain and add two teaspoons full of baking powder or bicarbonate of soda to it.

If you are using self-raising flour add just one teaspoon of baking powder.

3 eggs. Decant these separately into a mug first to make sure each one is OK.

You can add 1 tablespoon of cooking cocoa powder, or 3 tablespoons of drinking chocolate, or either 100gs of dark chocolate or 300gs of eating milk chocolate. You can either use of cheese grater to grate the chocolate into flakes. (Watch your fingers!) Or with the help of an adult, melt the chocolate in a bain marie. This is when you break the chocolate into chunks. Put the chocolate into a pyrex heatproof bowl. Then heat a saucepan one third full of water to boiling, and put the pyrex bowl on top of this, this will melt the chocolate, it only takes a few minutes. Do this just before you combine the mixture if using a bain marie.

1 If you have a sieve sift the flour into a mixing bowl, add the baking powder or bicarbonate of soda.

2 Add 110g of caster sugar or any sugar you have. You can use syrup if you don't have sugar.

3 Add 110g of either margarine or butter. If it is butter make sure it is not too hard and cut the butter into cubes.

4 Add 3 eggs.

5. Add in chocolate, if you don't like chocolate put in vanilla essence or something else like lemon.

Mix this all together with a wooden spoon in a bowl.

Either line your cake tin with margarine or butter thoroughly, using a CLEAN finger, make sure you work the margarine or butter into all the corners.

Or if you have cooking greaseproof paper you can make a cut out shape of the tin, so a circle and a long rectangle for the sides and line the tin with this, make sure your paper overlaps a little.

Now spoon out the ingredients into your cake tin.

Put the oven on to 170 degrees or gas mark 3. Let the oven warm up. Bake on the middle shelf for 30 minutes. If it smells ready at 25 minutes it probably is.

Let your adult take the cake out of the oven for. Use oven gloves. Put a knife you eat with into the centre, if it is done the knife will be clean, if it is covered in goo you need to put your cake in for another 5 minutes then retest.

If your cake is fine, turn out on to a rack for 5 minutes. If your cake is stuck put your eating knife round the edge to loosen it and tap the tin. If it is stuck to the bottom, then run your eating knife round that to loosen it off.

### **For a chocolate fudge filling and topping.**

You need:

75 g of sugar

4 g of butter or margarine.

100g of chocolate. Break into cubes.

75ml of evaporated milk. If you haven't got this use ordinary milk adding a teaspoon of cornflour or any other flour you have and mixing it up.

With an adult use the bain marie method again to melt the chocolate, or on a low heat carefully melt the milk and chocolate together in a saucepan, it won't take long.

Pour all your ingredients into a pan and gently bring to the boil mixing briefly with a wooden or non-melting kitchen spoon (not metal that will burn you) for a minute, boil for 5 minutes.

If you want a filling in your cake, cut the cake in the middle, ask an adult to do this for you.

When it has cooled a little but is not solid, paint your cake with the mixture you can use the back of the wooden spoon for this, finishing off smooth with your eating knife.

Put in the filling.

Decorate with small chocolate or coloured Easter Eggs or add a chocolate Easter bunny or lamb, or anything else edible and pretty you can get.

If you have a ribbon you don't want to use again, make sure it is clean and you can tie that round the outside of the cake. HAPPY EASTER enjoy your cake!



Image: <https://www.bbcgoodfood.com/>