

All-in-one chocolate cake

Basic cake mix:

150g self raising flour
30g cocoa powder
½ tsp baking powder
150g soft margarine (70%fat)
125g caster sugar
2 eggs
2 tbsp milk

To decorate:

200g icing sugar
25g cocoa powder
100g soft margarine
(70%fat)

Fruit to serve



Nutrition: This dessert is a high sugar dessert. It should be served in small portions with a healthy accompaniment such as natural yogurt or some fruit. Decorate the top of the cake with icing and fruit eg strawberries or raspberries. It is lower in sugar than traditional creaming method cakes. The recipe can also be made dairy free by using water instead of milk in the cake

We will make cake on
Wed 27th September
and decorate with icing
Fri 29th Sept

Skills:

All in one creaming method cake
Lining a cake tin.
Creaming method for butter cream

Method for cake

1. Preheat oven to 190° or gas 5
2. Line a 25cm cake tin with baking paper
3. Place all the ingredients for the cake in a large mixing bowl and whisk with an electric whisk until you achieve a soft dropping consistency.
4. Spread the mixture evenly in the cake tin using the back of a spoon.
5. Bake for 20-25 minutes until well risen and springy to the touch.

Method for icing

1. Sieve icing sugar and cocoa powder into a mixing bowl.
2. Add soft margarine and mix with a fork until icing sugar is mixed in a little bit.
3. Use a food mixer to make icing light and fluffy
4. Spread the icing over the top of the cake and use a fork to add a pattern.
5. Serve with sliced fruit.

Safety and quality points

Photo