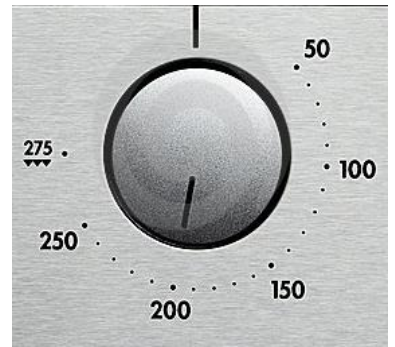


Simple Chocolate Cake

								
225g Caster Sugar	225g Butter	4 Eggs	100g Self- Raising flour	2tbsp Cocoa Powder	1tsp Baking Powder	250g Dark Chocolate	250g Butter	175g Icing Sugar
							<i>For the Icing</i>	

1. Pre-heat the oven to **180°C** and grease two 20cm sandwich tins and line base with baking parchment.



2. In a bowl beat together the butter and sugar until light and fluffy.

3. Add the eggs, one at a time and beat into the mixture.



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4. Sift in the flour, baking powder and cocoa. Then fold into the mixture.



5. Add some milk until you have a dropping consistency, then divide the mixture into the greased sandwich tins.

6. Bake for 20-25 minutes or until a skewer inserted into the centre comes out clean.



7. Leave to cool in the tin for 10 minutes and then turn out onto a wire rack.

8. Melt the chocolate. Beat the butter and icing sugar together until fluffy, then fold in the melted chocolate.



9. Spread some icing over one of the cakes. Put the cakes together. Spread the rest of the icing on the top.