



*Example only*

# Nanna's Chocolate Cake

Recipe shared by Emma Robinson

## **Sift:**

1  $\frac{3}{4}$  cups self raising flour  
 $\frac{1}{4}$  cup cocoa  
 $\frac{1}{2}$  teaspoon of Bi carb soda

## **Add:**

50g melted butter  
1  $\frac{1}{4}$  cups sugar  
1  $\frac{1}{4}$  cups milk

## **Method:**

- Beat for 2 minutes on medium speed.
- Add 2 eggs and beat for a further two minutes. Do not over beat!
- Cook in a moderate oven for 40 or 50 minutes or until cake springs back when touched.
- Ice with chocolate icing, when cooled.

*This makes quite a lovely big cake, also works perfectly as patty cakes or muffins.*