

Chocolate Simplicity Cake

Ingredients:

3 Tbsp Butter
1/2 Cup Milk
1 Cup Sugar
2 Tbsp Cocoa
1 Cup Self Raising Flour
2 Eggs
Pinch of Salt

Method:

Melt butter
Place all other ingredients in a bowl
Pour melted butter in and beat hard for 3 minutes
Bake in a moderate oven for Approx. 25 minutes

Icing:

1 cup icing sugar
1 tsp of softened butter (not melted)
1 dessert spoon of cocoa powder
A few drops of vanilla essence
Use a little boiling hot water just enough to melt butter, mix ingredients together until smooth.
Spread evenly over chocolate cake