



Chocolate cake

Ingredients

3 eggs

200g golden caster sugar

200g very soft butter

200g self-raising flour

1 tsp baking powder

3 tbsp cocoa powder

100g chocolate drops (milk, plain, white or a mix of all three)

For the icing

300g soft butter

100g icing sugar

400g melted plain chocolate

Method

Ask a grown-up to switch the oven on to 180C/160C fan/ gas 4. Break the eggs into a small bowl and scoop out any bits of shell, then tip them into a large bowl.

Put the sugar and butter in a bowl, then sift over the flour, baking powder and cocoa.

Beat everything together using a wooden spoon or electric beaters, then stir in the chocolate drops.

Spoon half of the mixture into each tin and smooth the tops.

Ask a grown-up to bake the cakes for 20-25 mins or until risen and a skewer comes out clean. Cool in the tin for 5 mins, then turn out onto a rack.

Beat the butter and icing sugar, then fold in the chocolate. Spread over the middle, sandwich the cakes together, then dust with icing sugar.

