

## CHOCOLATE EASTER CAKE



### Ingredients

275 grams self-raising flour  
225 grams caster sugar  
1½ teaspoons baking powder  
200 gram jar of mayonnaise  
4 tablespoons cocos  
225 mls / 8 fl oz boiling water  
1 teaspoon vanilla essence

### Method

Measure the self-raising flour into a large mixing bowl and add the caster sugar and baking powder. Give a quick stir together and you're ready to add the mayonnaise.

Make sure it is mayonnaise and not salad cream - this is very important. It will take a bit of time to get the mayonnaise out of the narrow top of the jar, but try to get it all out.

Beat the mayonnaise well into the flour, sugar and baking powder. It is very important to beat the mayonnaise thoroughly into the dry ingredients. Keep beating until it looks like large breadcrumbs. Put to one side while you make the chocolate mixture.

### Chocolate mixture

Dissolve 4 tablespoons of cocos in 225 millilitres of boiling water. (Get a grown up to do this if you're not allowed to boil things). Stir this gently until it's smooth and there are no lumps of cocos.

Add the chocolate mix to the flour mixture. Give the mixture a quick stir and then add one teaspoon of vanilla essence. Stir everything thoroughly until all the ingredients are blended but this time don't beat the mixture because that will spoil it. Just keep stirring it gently until all the lumps are gone.

Line a 18 centimetre cake tin with grease-proof paper greasing the tin side of the paper, otherwise it will stick to the tin. Pour the cake mixture into the tin.

Put the cake tin into the middle of the oven at 350°F, 180°C, Gas 4 and cook for about an hour. To make sure it's baked all through, test it with a knitting needle or skewer - if it comes out cleanly, then it's cooked. Leave the cake to cool in the tin before turning it out, otherwise it will crumble when you take it out.

The cake is now ready for icing:

Ingredients for icing

2 level teaspoons instant coffee  
2 level-tablespoons cocoa  
2 tablespoons hot water  
75 grams soft margarine  
225 grams icing sugar

Method for icing

Dissolve 2 level teaspoons of coffee and 2 tablespoons of cocoa in 2 tablespoons of hot water. Add the soft margarine and the icing sugar.

This time beat the mixture thoroughly ensuring that no lumps are left and then spread the icing over the cake. This amount is enough to cover the top of the cake and all round the sides.

Decorate the cake with little sugar eggs or the Easter decoration of your choice.