



Chocolate Cake

Ingredients

½ cup Cocoa Powder
½ cup boiling Water
185g Butter
1 ½ cups Castor Sugar
1 teaspoon of Vanilla (optional)
3 Eggs, beaten
2 cups Self Raising Flour
Pinch salt
¼ teaspoon Bi-card Soda
¾ cups Milk (full cream works best)

Directions

Blend cocoa with boiling water and cool
Cream butter with sugar until light and fluffy.
Beat in vanilla & eggs.
Gradually mix in cooled cocoa mixture.
Sift flour, salt & bi-card soda & fold into creamed mixture
Alternately with milk
Tip into a greased 28x19x4 cm lamington tin
180 degrees 30-35 minutes

Leave in tin for a few minutes before turning onto cooled rack.