



How To Guide

How To Make An Easy Chocolate Cake

What you need

Makes a 20cm (8in) round cake

- 275g self raising flour
- 3 tablespoons cocoa
- 250g caster sugar
- 3 large eggs
- 200ml rice bran oil or sunflower oil
- 200ml milk
- 3 tablespoons golden syrup
- 20cm (8in) round cake tin, lined with baking parchment

Instructions

1. Set the oven to 160°C or Gas Mark 3.
2. Sift the flour, cocoa, and sugar into a bowl.
3. Lightly beat together the eggs, oil, milk and golden syrup and pour into the flour mixture, then beat well until smooth.

Pour the mixture into the lined cake tin and place in the centre of the oven and bake for about 1 ¼ hours or until firm to the touch in the centre and a fine skewer comes out clean after being inserted into the cake.

4. Remove the cake from the oven and leave it to cool in the tin for about 20 minutes, then transfer it to a wire rack and leave to cool completely.

Tip. If you need the cake to cook more quickly, divide the mixture between 2 x 20cm (8in) round sandwich tins, and bake for about 25 minutes.