



Cake Time

surprise cake

Recipe submitted by george Mcmenemy

Serves 4 people

Ingredients

self raising flour
coco powder
chocolate buttons
cream
eggs
brown sugar
butter
Icing sugar

Special requirements

a baking tin. a mixing bowl. wooden spoon.
metal spoon. one eight inch baking tin. pre heated oven 180c.

Method

Put 130.4g of butter and sugar into mixing bowl and cream together.
then beat in 3 large eggs.
Then add the flour folding it in with a metal spoon a little at a time.
Then add 10z of coco powder.
now put the mixture in to baking tin and pop into the pre heated oven for 25 minutes.
Before taking cake out of the oven make sure the top is firm to touch.
Then leave cake to cool on rack for 20 minutes.
Then make a chocolate cream using 20z of butter.
20z of icing sugar.
And 10z of coco powder.
Then spread over the top of the cake.
Then open a pack of chocolate buttons and arrange.
Then dust over a little icing sugar.
now your cake is ready to serve.

Additional comments

Enjoy your self. xxx