

# Chocolate cake

## Ingredients

- 100g caster sugar
- 100g margarine
- 1 egg
- 1 tsp of Cocoa powder
- 100g self-raising flour
- A little bit of boiling hot water to loosen mixture if you need.

## Method

1. Heat oven to 180 or gas 5.
2. Butter and flour a baking tray and line with non-stick baking paper.
3. Cream the sugar, margarine, till smooth and has no lumps.
4. Whisk egg till it has bubbles.
5. Pour egg mixture little by little until it is smooth
6. Add self-raising flour, cocoa powder and the hot water mix till you have a smooth batter.
7. Pour the mixture into the baking tray.
8. Bake for about 20 - 30 minutes and the cake springs back when pressed.
9. Let it cool on a cooling rack.