



Enjoy this cake chocolate cake and yummy icing with cream or yoghurt on the side.

Ingredients

1 cup sugar
½ cup milk
125g melted butter
1 teaspoon baking soda
1 teaspoon vanilla essence
1/3 cup of boiling water
1 egg
2 tablespoons cocoa
pinch of salt
1 teaspoon baking powder
1 ½ cups sifted flour

Chocolate icing 2 cups icing sugar
1 tablespoon cocoa
60g butter
2-3 drops of vanilla essence

Method

Grease a medium sized cake tin with butter, paying particular attention to the bottom and corners, so that the cake will come out of the tin without breaking.

Put all the ingredients into a bowl in the order listed, starting with the sugar, egg and milk. DO NOT starting mixing until the boiling water is added.

Mix well with a beater until the mixture is smooth.

Put the mixture into the well greased cake tin and bake in a moderate oven at 150-175°C (300-350°F) for about 45 minutes.

When baked, turn out onto a cake rack covered with a clean cloth.

Leave to cool then ice.

Chocolate icing Dissolve the cocoa in a cup with one tablespoon of boiling water.

Put the icing sugar, butter and vanilla into a bowl. (Do not melt the butter).

Pour in the cocoa dissolved in the boiling water and stir until the butter is melted and the icing is smooth and creamy.

Spread over the top of the cake and decorate with chopped walnuts or cherries