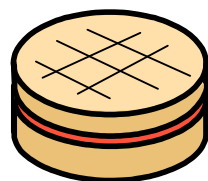




Chocolate



Sponge Cake

Recipe from Northampton College



Ingredients

8



8

oz



margarine

8



8

oz



caster sugar

4



4

eggs

6



6

oz



self-raising flour

2



2

oz



cocoa powder

1



1

teaspoon



baking powder

2



2

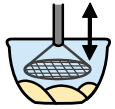
tablespoons



milk



Method



Cream



together



the margarine



and



sugar.



Beat



the eggs.



Add



the eggs



to



the margarine



and



sugar.



Whisk



in



the flour,



cocoa powder



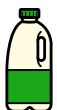
and



baking powder.



Add

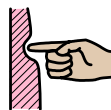


the milk



to make

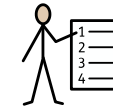
a



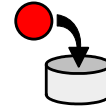
soft



creamy mixture.



Method



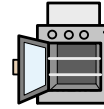
Put into



a

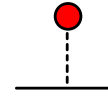
greased

baking tin.



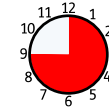
Bake

at

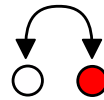


high

for



45 minutes.



Or



you can



cook



in



the microwave.



Put in



a suitable



dish

for



about



8 - 10 minutes.



Enjoy!