Chocolate Sponge Cake

Ingredients

100g margarine

100g caster sugar

2 eggs

90g self raising flour

1 tablespoon cocoa powder

2 tablespoon drinking chocolate

Utensils

Bowl

Small bowl

Wooden spoon

Sieve

Spatula

Baking tin

Method

Put on the oven to 180c, gas mark 4.

Put the bowl on the scales and set to zero. Weigh the margarine and sugar then add the two together. Cream until light and fluffy.

Crack one egg into a cup and whisk. Add to the mixture. Break the other egg, whisk and add. Stir until all is mixed in.

Put the bowl on the scales with the sieve on top and set to zero. Add the flour, cocoa and drinking chocolate. Remove from the scales and sieve the flour. Stir until all the flour, cocoa and drinking chocolate has disappeared.

Get a baking tin and cover the inside with margarine. Add some flour and shake the tin around until it is all covered.

With a spatula add your mixture to the tin and tease it over the tin, then give one good drop before putting it in the oven for 20 mins.