

# HOME LEARNING

Year 10

## ALL IN ONE CHOCOLATE SPONGE CAKE

You will need: Scales, mixing bowl, small basin, tablespoon, teaspoon, palette knife, fork, spatula, 2 sandwich tins, greaseproof paper, electric whisk, cooling rack

### INGREDIENTS

175g S.R. Flour  
175g Margarine  
175g Sugar  
1 teaspoon Baking Powder  
2 Eggs  
1 tablespoon Cocoa powder

### METHOD

1. Set Oven to Gas 3 / Electric 170
2. Grease sandwich tins and line with greaseproof paper
3. Break eggs into small basin and beat with fork
4. Add eggs to mixing bowl and whisk with electric whisk for 2-3 minutes until the mixture is light and fluffy
5. Divide the mixture between the two cake tins – using the spatula to clean the mixing bowl – and level off
6. Bake on the middle shelf – side by side – for 30 minutes until golden and firm to touch
7. Remove from oven and leave to cool slightly before turning out onto cooling rack
8. Remove greaseproof paper and leave to cool completely before decorating