



## Microwave Chocolate Cake

- 6 ounces of flora/stork
- 6 ounces sugar
- 3 large eggs
- 5 ounces of Self raising flour and 1 ounce of cocoa
- 1 teaspoon baking powder
- Splash of Milk

Mix the ingredients together ( I melt the flora and sugar together in the microwave for few seconds to make it easier to mix)

Scrape into microwaveable container

Cook in microwave on high for approx 4 mins 30 secs (depending on the strength of your microwave maybe start with 4 mins to be on the safe side) with a slice of kitchen roll paper over the container to absorb the steam.

After cooking, check under the paper to see how well cooked it looks if obviously still uncooked pop it back in for another 30 secs or so....if it looks ok turn it out and check the bottom...a little bit uncooked is ok as it will continue to cook a little and it's better under done than over!

I then slice in three and spread two with butter icing and melt chocolate (in the microwave) on the top....one of us could bring the butter icing already made.