**Peppermint Pelargonium or Geranium Cake**

Line your cake tin with peppermint pelargonium or geranium leaves.

Preheat oven to 200°C.

Then beat:

o   185gm butter

o   2 cups brown sugar

o   3 eggs one by one

o   ½ cup self-raising flour

o   ½ cup plain flour

o   2/3 cup cocoa

o   1 cup cream

o   1 tsp peppermint essence (but if you don't have the peppermint pelargonium leaves, add two teaspoons ...you do need to add some because the leaves will only flavour the outside of the cake)

Pour mixture into pan and bake for 45 minutes. Ice when cool, if you like icing.