

The Wow Factor Chocolate cake

You'll need:

- 3/4 cups brown sugar
- 4 tbsp butter
- 1/4 cup cocoa OR good dark chocolate
- 3/4 cup cream or natural yoghurt
- 1 egg
- 1.5 cups self-raising flour

Method:

Preheat oven to 180°C.

Line a cake tin with baking paper.

Place everything except the egg and flour in a saucepan.

Heat very slowly, stirring, till it boils. Take off the heat and let it cool.

Now stir in the egg, then gently mix in the SR flour. Pour into the tin and bake 30 minutes. If you are using a very large tin the cake will be flatter and take less

time to cook.

Adults only extra:

Now sprinkle 2 tbsp of Kahlúa over the top of the cake.

Topping ideas:

Raspberries and cream, or cooked dark cherries and cream with more grated chocolate, or chocolate icing.

For the chocolate icing mix:

- 2 cups icing sugar
- 3 tbsp cocoa or melted chocolate,
- milk or more Kahlúa.

Mix until stiff but spreadable.

(PS: If the cake is for kids don't add the Kahlúa, but try jelly snakes curling around on top of the icing.)