



Chocolate Cake

4 ounces of Stork Margarine
4 ounces of caster sugar
4 eggs (beaten)
9 ounces of Juvella flour mix
1/2 teaspoon of sodium bicarbonate
1/2 teaspoon of cream of tartar
N .B. This recipe is for sponge cakes. For chocolate cakes reduce the flour mix to 8 ounces, and add one ounce of cocoa powder.

Method

Place the sugar and margarine in a warm bowl and mix until blended at a low speed. Turn the speed up to medium, and add the eggs slowly. Add the dry ingredients, mixing until the flour is incorporated. Stop the mixer and scrape any uneven mixture down with a spatula. Mix again for about 30 seconds. Turn into two greased six inch tins, and bake in the middle of the oven at mark 4 for 20 to 25 minutes. Cool and transfer to a wire rack when set.

Filling for chocolate cake (one cake)

Blend 2 ounces of butter with 5 ounces of icing sugar and a teaspoon of cocoa powder. Split the cake and fill the centre with half of the filling. Spread the other half over the top of the cake.

Icing for the top of the cake. (Alternative to filling above)

(This was used in the original cakes, but is difficult to deal with)

Heat 2 ounces of plain cake chocolate with 1/2 an ounce of butter in a bowl over a pan of hot water. When melted, spread over the top of the cake, and leave to set



This recipe has been brought to you by The Cream Of Tartar Company Limited

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