



Recipe: Wholemeal Chocolate Cake

10 Portions

| Ingredient | Amount |
|-----------------------|--------|
| Milk Powder | 12g |
| Water | 124ml |
| Eggs | 2 |
| Soft Dark Brown Sugar | 191g |
| Treacle | 50g |
| Oil | 124ml |
| Wholemeal Flour | 191g |
| Baking Powder | 10g |
| Cocoa Powder | 25g |
| Vanilla Flavouring | 1ml |

Method:

- Make up milk using milk powder and water
- Place eggs, sugar, syrup, oil and milk into mixing bowl and beat thoroughly
- Fold in sieved flour, baking powder, cocoa and vanilla flavouring until smooth
- Pour into tins and smooth surface, wipe edges of tins
- Oven bake reg 3 or 170c for approx 45minutes or firm to the touch