

Rich Chocolate Cake

Written by Friends' Contribution



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Tablespoon	Vinegar	Mix with
1	Teacup	Milk	Mix with vinegar
1.1/2	Teacup	Flour, Maida - (Refined)	Sift
1.1/2	Teaspoon	Soda bi-carbonate	Sift
1	Pinch	Salt	Sift
1.25	Teacup	Castor Sugar	Sift
Half	Teacup	Cocoa Powder	Sift
200	Grammes	Butter	Melt and pour
1	Teaspoon	Vanilla Essence	Mix in cake mix
2	Nos	Eggs beaten	Mix in cake mix

Method

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A. Add vinegar to milk and set aside, to make soured milk.

B. Sift, flour, salt, cocoa, soda bi carb and sugar, in a bowl. Pour in the melted butter, and half the soured milk to the bowl and beat well for two minutes.

Add, the essence, remaining soured milk and eggs and beat for another 2 minutes.

Pour into greased tins, lined with butter paper, and bake at 180 C degrees, for 30 to 35 minutes.