

Milk chocolate cake

from Nanny

Ingredients

- 175 g self raising flour
- 200 g caster sugar
- ½ teaspoon salt
- 25 g cocoa
- 100 g margarine
- 2 eggs (large-ish) beaten with
- 75 ml evaporated milk
- 75 ml water
- Few drops of vanilla essence

Method

1. Sieve flour, sugar, salt and cocoa
2. Rub in margarine
3. Stir in eggs, essence and liquids; beat well
4. Grease and flour two 20.5 cm tins (not loose-bottomed, as the mixture would run out); divide mixture between the tins
5. Bake in a moderate oven, 180 °C for 30-35 minutes
6. When cold, cover and sandwich with milk chocolate icing