**Granny’s Chocolate Cake Recipe!**

**The Cake**

* Put the oven on at 180°C (160°C for a fan oven)
* Prepare two round cake tins – ‘grease’ them with butter so the cake doesn’t stick
* Put 3 eggs in a mixing bowl – whisk 150 times!
* Sieve in one cup of granulated sugar and then whisk another 150 times!
* Sieve in one cup of self-raising flour
* Sieve in one heaped dessert spoon of cocoa
* Mix with a knife adding two dessert spoons of water – make sure the mixture is super smooth and completely mixed
* Pour into the cake tins
* Put in the oven for 17 minutes
* Test if the cake is done by putting a knife in the middle and checking there is no gooey mixture on it!
* Put on a cake rack to cool

**The Icing**

* Sieve one mug of icing sugar into a mixing bowl
* Sieve in one heaped dessert spoon of cocoa
* Add approx 100g of butter in small chunks
* Mash it together using a fork until it is smooth – add a dessert spoon of hot water and mix in
* Once the cake is cooled, put the icing in the middle and sprinkle icing sugar on the top.
* It should look like this:

