

Becky Bakes...

MILK CHOCOLATE CAKE

250g Caster Sugar
125g Soft Margarine or Unsalted Butter
2 large Eggs
5 tablespoons Evaporated Milk
5 tablespoons Water
1 teaspoon Vanilla Extract
225g Self-Raising Flour
 $\frac{3}{4}$ teaspoon Salt
2 tablespoons Cocoa



Serves up to 10 as a sandwich cake or up to 16 as two half cakes

Cook in the oven in 2 greased and lined 18-20cm (7"-8") sandwich tins

1. Oven on to Gas mk. 4, 180°C (160°C Fan), 350°F
2. In a large mixing bowl, cream together the margarine (or butter) and sugar. Mix in the eggs.
3. In a large jug, stir together the evaporated milk, water and vanilla extract, then add to the mixing bowl
4. Sieve the flour, cocoa and salt into the bowl and mix together thoroughly
5. Divide the mixture between two tins, gently spreading to the edges
6. Cook for 35 minutes, or until well risen and firm to touch
7. Leave to cool for 10-15 minutes then turn out onto a wire cooling rack
8. When fully cooled EITHER sandwich the two half cakes together with (e.g.) chocolate spread or buttercream and decorate. OR decorate each half separately for smaller portions. In either case serve as wedges with a cup of your favourite hot beverage!

For a Demonstration of this recipe find me on YouTube:

[Becky Bakes.... Milk Chocolate Cake \(youtube.com\)](https://www.youtube.com/watch?v=...)