

Bake Sofie's Cake

Sofie's Chocolate Orange Birthday Cake!

Ingredients:

4oz/125g soft butter or margarine

4oz/125g caster sugar

2 eggs

4oz/125g Self raising flour

1 table spoon of cocoa powder

Juice and zest of half an orange



Method:

Don't forget to wash your hands before you start.

Ask an adult to help you especially when using the oven.

Heat the oven to 180C/350F/Gas 4.

Line a cake tin with baking paper.

Cream the butter and the sugar together until pale. You can use an electric hand mixer if you have one.

Beat in the eggs. Add the orange juice and zest.

Sift over the flour and cocoa and fold in using a large metal spoon.

The mixture should be of a dropping consistency; if it is not, add a little milk.

Scoop the mixture into the cake tins and gently spread out with a spatula. Bake for 20-25 minutes until an inserted skewer comes out clean. Allow to stand for 5 minutes before turning on to a wire rack to cool.

Now the fun part! Decorate however you like! You could use:

Orange segments or Seasonal Fruits

Melted Chocolate

Icing or dust with icing sugar

Cream

Jam/Marmalade