

### Ingredients

Quantity: 1/2	Measure: Teaspoon	Ingredients: Baking Powder
40	nos	Cocoa Powder
50	nos	Cooking Oil
4	Nos	Eggs
1/2	Teaspoon	Essence, Vanilla
160	nos	Flour, Maida - (Refined)
150	nos	Margarine
1/4	Teaspoon	Soda bi-carbonate
200	nos	Sugar, Browned

### Method

Switch the oven before preparing the cake. Grease the cake tin with oil and dust with flour. Sieve flour, cocoa and baking powder. Cream butter oil and soda bicarb. Add the ground sugar till light and fluffy. Add 2 eggs at a time, whisking well after each addition. Lastly add the flour. Add essence and beat well. Pour into prepared tin. Bake until done when tested with a skewer. Pour the \_\_\_\_\_ as soon as you remove from oven. When cool wrap the cake in the pan with foil (Important). Sandwich the cake with coco butter cream.