

## Chocolate Cake

<p>3 tbsps. or 200 gr margarine or butter 2 cups / 200 gr sugar 3 eggs 2 ½ cups / 250 gr sr flour 1 cup drinking chocolate 3 tbsps. hot water</p>	<p>Mix margarine, flour, and drinking chocolate together until soft. Add sugar and eggs, beat 'til well mixed. Use an electric hand whisk if available. Add hot water 'til a good soft consistency. Place in lined 2 lb loaf tin or baking cupcake holders. Bake in oven about 50 – 55 minutes, for loaf or 15 – 20 minutes for cupcakes. Take a skewer and check if it comes out clean. If still wet return to oven for a further 5 minutes. Decorate with frosting or icing or leave plain. Will make about 24 cup cakes, or 1 large loaf tin.</p>
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For the YouTube demo of this recipe go to [youtu.be/K6n2NVGdJC8](https://youtu.be/K6n2NVGdJC8)