

my mum's chocolate cake

½ cup butter

1 cup sugar

few drops of vanilla essence

1 egg

2 cups self-raising flour

½ cup of milk*

2 tablespoons of cocoa*

1 small teaspoon of bicarbonate soda

½ cup of boiling water

Cream butter and sugar and vanilla. Add egg and beat well.

Add milk and flour alternately until mixed in. Add cocoa and finally soda dissolved in the boiling water. Mix in well. Bake in a moderate oven (180° Celsius) for 30 mins or until a skewer comes out clean.

* I usually use 1 cup of milk and get a bit heavy-handed with the cocoa.

Vienna Cream (from the Women's Weekly Children's Birthday Cake Book):

125g butter | 1½ cups icing sugar | 2 tablespoons milk

Have butter and milk at room temperature, place butter in small bowl of electric mixer and beat until butter is as white as possible. Gradually add about half the sifted icing sugar mixture, beating constantly, add milk gradually. Then gradually beat in the remaining icing sugar. Mixture should be smooth and easy to spread with a spatula.

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