

## **Microwave Chocolate Cake**

Makes one 18cm (7") cake.

175g (6oz) soft margarine (or butter)  
175g (6oz) caster sugar  
40g (1½oz) cocoa powder  
1 teaspoon baking powder  
150g (5oz) self-raising flour  
1 tablespoon brandy  
2 tablespoons milk  
3 large eggs

To decorate

300ml (½ pint) double or whipping cream, whipped  
1 tablespoon brandy (optional)  
75g (3oz) chocolate, grated or shaved

*Preparation time: 10 minutes*

*Cooking Time: 7 minutes*

*Microwave setting: Full (100% / 850w)*

1. Place all the ingredients for the cake in a large bowl. Beat well until the mixture is smooth, but do not overbeat.
2. Lightly grease an 18cm (7") round cake dish, 9cm (3½") deep and line the base with lightly greased greaseproof paper. Spoon the mixture into the dish, stand it on an upturned plate (Jan doesn't do this) and cook for 7 minutes.
3. Leave the cake to stand for 5 minutes before turning it out onto a wire tray. Leave it to cool.
4. When the cake is completely cold, whip the cream and stir in the brandy, if using. Split the cake in 2 horizontally and spread some whipped cream over the bottom half. Replace the top and decorate with more whipped cream and grated chocolate, chocolate shavings or shapes.

Jan says:

For a plain sponge just use 6½oz flour.

Lemon zest, orange zest, spices, coconut can be added as wished.

Brandy can be replaced by any spirit – Malibu, Amaretto, Gin etc.

Butter cream icing, cream cheese icing or Nutella/Jim Jams type spreads can be used.

Once you get used to the recipe you can make up your combinations.