



CHOCOLATE CAKES

Chocolate is one of the favourite cake flavours. It's well worth keeping some plain chocolate in your store cupboard for use in making cakes. These range from quite economical ones to the most extravagant and delicious concoctions. All of them are improved by being served with whipped cream. And chocolate goes very well with coffee so that any chocolate cake can be served as dessert.

If you have no plain chocolate in the house you can substitute cocoa in those recipes in which the chocolate is melted first. Mix the cocoa with a little milk and stir over heat into a smooth, thick paste. You will not need as much cocoa as chocolate—about half the quantity—and you may find you need a little more sugar—but this is a question of taste.

I start with a cake I make very often because it is quick and

economical and also a good keeper. In fact, it improves if not cut for a day or two. It is called:

CHOCOLATE MANITOU

INGREDIENTS

- 3oz/75g plain chocolate
- 1 teacup milk
- 1½ teacups flour
- 3oz/75g butter
- 3oz/75g sugar
- 1 egg
- 2 teaspoons baking-powder
- 1 teaspoon bicarbonate of soda
- vanilla pod or essence

METHOD

Melt the chocolate in the milk with a piece of vanilla pod and one ounce (25g) of the butter. Stir over a gentle heat until the chocolate is quite melted. Cut up the rest of the butter in a mixing-bowl and pour over the hot chocolate mixture after removing the vanilla pod. Stir until the butter has melted.

Then stir in the sugar and the egg. Beat in the flour and, lastly, add the baking-powder and the bicarbonate. Beat thoroughly—a wire whisk is best.

Pour into a well-greased tin and bake in a moderate oven, 350°F. Gas mark 4, for about 45 minutes.

(If you have no vanilla pod, add a half teaspoonful of vanilla essence when you put in the egg and the sugar.)