

# One Egg Chocolate Cake

At a (unsuccessful) trip to Eucumbene by Mark, Peter, Jason and Bill, Jason produced for dessert his 'one egg chocolate cake', it was well received and Bill managed to get the secret recipe.

## *Ingredients*

50 g butter	1 teaspoon baking powder
1 tablespoon golden syrup	Few drops of vanilla essence
1 egg	1 teaspoon of baking soda
½ cup sugar	¾ cup of milk
1 tablespoon cocoa	Optional – chocolate icing (you'll have to find your own recipe 😊)
1 cup plain flour	

## *Method*

Melt butter and syrup in small saucepan.

Put melted ingredients into a bowl.

Add egg and sugar and beat well.

Sift cocoa, flour and baking powder together.

Fold sifted ingredients and vanilla into egg mixture.

Dissolve baking soda in milk.

Fold into egg mixture.

Pour mixture into two greased and lined 20 cm sponge sandwich tins.

Bake at 190C for 30 minutes or until cake springs back with lightly touched.

Leave in tin for 5 minutes before turning out onto a wire rack.

When cold, optionally ice with chocolate icing