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 **Boiled Chocolate Cup Cake**

**Ingredients (Per Pair)**

**Make 12**

½ cup margarine

2 Tbs cocoa powder

½ tsp bicarbonate of soda

1¼ cup sugar

1 cup water

1½ cup SR flour

2 eggs, beaten

**Method**

1. Preheat oven to 200$℃$.
2. Line muffin tray with patty pans.
3. Place the first 5 ingredients into a large saucepan and bring to the boil. Remove mixture from heat and cool slightly.
4. Sift flour. Add sifted flour and egg alternately. Stir well.
5. Spoon mixture into prepared muffin tray.
6. Bake for about 15 minutes until springy.
7. Dust with icing sugar.

**Learning Intention**

**To learn how to make a cake by boiling the mixture**

1. How much is ½ cup of margarine in grams?
2. How could you cool the mixture more quickly?
3. Why is it important to cool the mixture before adding the eggs?