

Microwave Cake

Ingredients

- 175g soft margarine
- 175g caster sugar
- 40g cocoa powder
- 150g Self raising flour, sifted
- 1 tsp baking powder
- 3 tbsp milk
- 3 medium eggs
- ½ tsp vanilla essence

Method

1. Combine all the ingredients in a bowl and mix together using a wooden spoon or electric hand mixer.
2. Spoon into a lightly greased microwave safe dish and level the top. A china casserole, glass dish or a soufflé dish is ideal.
3. Microwave on full power for 7 minutes. Allow to Stand for 1 minute.
4. Turn out and allow to cool.