

# Class 120 Chocolate Victoria Sponge

## Ingredients Sponge

175g (6oz) Unsalted butter, softened

175g (6oz) Caster Sugar

175g (6oz) Self raising flour

3 Large Eggs

15g (1/2 oz) Cocoa Powder

1 1/2 tbsp Warm Water

## Ingredients Filling

60g (2oz) Unsalted butter, softened

100g (3.5 oz) Iced Sugar

1 tbsp Cocoa Powder

## Method

Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 18cm (7in) Cake tins. Cream the butter and sugar. Beat in the eggs a little at a time. Fold in the sieved flour and cocoa, adding sufficient warm water to form a soft dropping consistency. Divide the mixture into the two tins and bake for 20-25 minutes. Leave for a couple of minutes and turn out onto a wire rack to cool.

## Filling:

Beat the butter until soft. Sieve the icing sugar and cocoa powder and mix with the butter. Sandwich the cakes together with the filling and sprinkle with a little sieved icing sugar on top.

# Class 126 Men Only: Six Chocolate Crinkle Cookies

## Ingredients

60g Cocoa Powder

150g Caster Sugar

60ml Vegetable Oil

80ml Golden Syrup

1 Egg

180g Self Raising Flour

1/2 tsp Baking Powder

1/2 tsp Cinnamon

60g Chocolate Chips or Chopped Chocolate

80g Icing Sugar

## Method

Preheat the oven to 170C/Gas3. Line a large baking tray with baking paper.

Mix together the cocoa powder, sugar, oil, golden syrup, and an egg. Add the flour, baking powder and cinnamon and mix well. Fold in the chocolate chips.

Roll about 1 tbsp of the dough into a ball, then roll in the icing sugar. Place the balls on the tray and bake for 10 minutes for fudgy centres or 12-14 for a crispier cookie. Allow to cool for 5 minutes and transfer to a cooling rack.