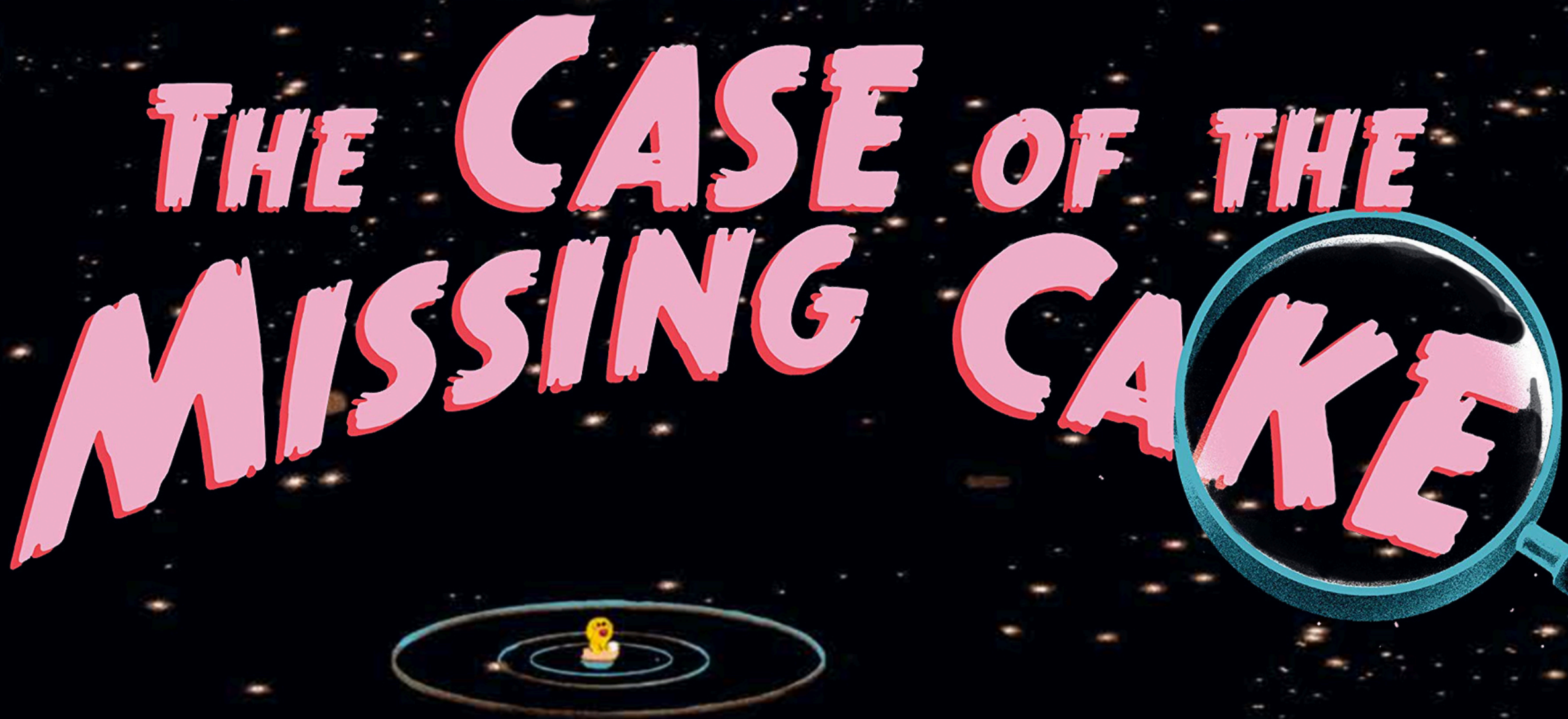


# THE CASE OF THE MISSING CAKE



## Recipe for The World's Most Tongue Jinglingly Chocolate Cake

### Ingredients:

175g self-raising flour  
2 tbsp cocoa powder  
1 tsp bicarbonate of soda  
150g caster sugar  
2 tbsp golden syrup  
2 large eggs, lightly beaten  
150ml sunflower oil, plus extra to grease  
150ml semi-skimmed milk

### For the icing

100g unsalted butter  
225g icing sugar  
40g cocoa powder  
2 ½ tbsp milk

**H is for Help! Ask an adult to help you with the oven bits.**

1. Heat the oven to 180C/160C fan/gas 4. Grease and line the base of two 18cm sandwich tins.

2. Sieve 175g self-raising flour, 2 tbsp cocoa powder and 1 tsp bicarbonate of soda into a bowl. Add 150g caster sugar and mix well.

3. Make a well in the centre and add 2 tbsp golden syrup, 2 lightly beaten large eggs, 150ml sunflower oil and 150ml semi-skimmed milk. Beat well with an electric whisk until smooth.

4. Pour the mixture into the two tins and bake for 25-30 mins until risen and firm to the touch. Remove from oven, leave to cool for 10 mins before turning out onto a cooling rack.

5. To make your butter icing, place 100g unsalted butter in a bowl and beat until soft.

6. Gradually sieve and beat in 225g icing sugar and 40g cocoa powder then add enough milk to make the icing fluffy and spreadable – around 2 ½ tbsp. You may need to test if it is tongue jinglingly delicious.

7. Sandwich the two cakes together with the butter icing and cover the sides and the top of the cake with more butter icing.

8. Make sure there isn't any chocolate around your mouth.

*Adapted from [bbcgoodfood.com](http://bbcgoodfood.com)*

