

Chocolate Fairy Cakes

1) Preheat the oven to 180°C/325°F/Gas Mark 4 (the temperature for fan assisted ovens may need to be 10-20°C lower).



2) Measure **6oz (170g) of unsalted margarine** into a bowl.

3) Add **6oz of caster sugar**.

4) Cream together with an electric whisk. When finished the mixture should look light and fluffy.

5) Measure **5oz (140g) of self raising flour, 1oz (30g) cocoa powder, 1oz of drinking chocolate and a teaspoon of cinnamon** into a different bowl. Break **3 eggs** into separate cups.



6) Add a few spoons of the dry mix and 1 egg. Mix with an electric mix. Repeat until all the dry ingredients and egg are mixed in.



7) Carefully spoon the mixture into cake or muffin cases.

8) Cook for approximately 10-12 minutes. Test to see if the mixture is cooked by inserting a clean skewer into the centre of a cake. If it comes out clean the cake is cooked.

