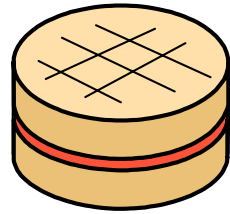
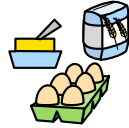


**Chocolate**







**Sponge**

Recipe from Northampton College





**Ingredients**

**8**    
8 oz margarine

**8**    
8 oz caster sugar

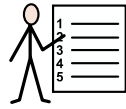
**4**   
4 eggs

**6**    
6 oz self-raising flour

**2**    
2 oz cocoa powder

**1**    
1 teaspoon baking powder

**2**    
2 tablespoons milk



### Method



Cream together the margarine and sugar.



Beat the eggs.



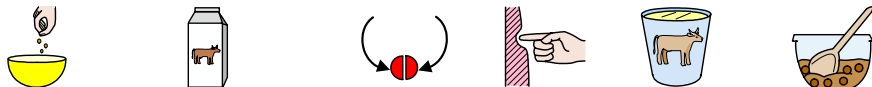
Add the eggs to the margarine and sugar.



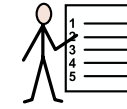
Whisk in the flour, cocoa powder



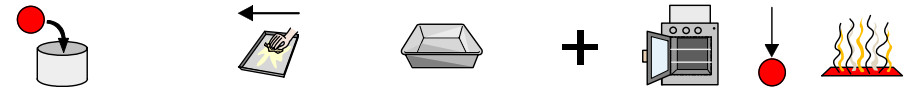
and baking powder.



Add the milk to make a soft creamy mixture.



### Method

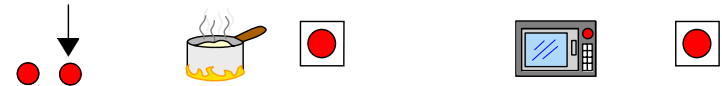


Put into a greased baking tin and bake at high

**45**



for 45 minutes.



Alternatively cook in the microwave in a



suitable dish for about 8 - 10 minutes.