Milk Chocolate Cake

Ingredients for Sponge:
200g Self Raising Flour
200g Caster Sugar
100g Butter
100ml Evaporated Milk
25g Cocoa Powder
2 Eggs
1 Teaspoon Vanilla Extract

Bring a 20 x 20cm square baking tin and a piece of tin foil to cover the tin at the end of the lesson.

Ingredients for Topping:
200g Icing Sugar
50g Butter
30ml Evaporated Milk
20g Cocoa Powder
1 Teaspoon Vanilla Extract

Method:
1. Preheat oven to 180ºC or Gas Mark 5.
2. Grease and line the baking tin with some greaseproof paper.
3. Weigh and measure all ingredients accurately for the sponge.
4. Cut the butter into small even size pieces. Add to a large mixing bowl.
5. Sieve the self-raising flour into the large mixing bowl.
6. Rub the butter into the self-raising flour, using the fingertips until the mixture resembles breadcrumbs.
7. Add caster sugar to the breadcrumb mixture.
8. Sieve and add the cocoa powder to the large mixing bowl.
9. In a small bowl, crack the first egg and beat with a fork. Transfer the egg into a measuring jug.
10. In a small bowl, crack the second beat the eggs with a fork. Transfer the second egg into the measuring jug.
11. Add the evaporated milk and vanilla extract into the measuring jug and beat well with a fork.
12. Add the mixture from the jug into the dry ingredients in the large mixing bowl.
13. Beat well with a white plastic stirring spoon.
14. Transfer the cake mixture into the lined baking tin.
15. Bake for 30 to 35 minutes. When cooked, transfer the cake onto a cooling rack and allow to cool.
16. While the cake is baking, weigh and measure all ingredients accurately for the milk chocolate icing.
17. Place the butter and evaporated milk in a saucepan and place at the front of the hob. Heat gently so the butter melts, **DO NOT** boil.
18. Remove from the heat and place on a pan-stand.
19. Sieve the cocoa powder and add this to the saucepan. Stir with a white plastic stirring spoon.
20. Sieve the icing sugar and add to the saucepan.
21. Add vanilla extract to the saucepan and mix thoroughly.
22. Beat the mixture until smooth.
23. When the cake is cool, pour over the topping.