



SCROGGIN CHOCOLATE CAKE

Preheat oven to 180°C/350°F/Gas 4

Grease and line bottom and sides of a 20cm cake tin with baking paper

What you need:

1 quantity of Scroggin Munchies base mix **see below*

200g butter (note1)

3 eggs size 7 @ room temperature

¼ cup ground almonds

¼ cup cocoa powder (sieved)

¼ cup warm water

½ cup milk (note 1)

3 TBS soft brown sugar

1 tsp baking powder

To Make:

Measure the Scroggin base ingredients into a container with a lid. Next add the ground almonds, cocoa powder and extra measure of baking powder. Secure the lid and give it a good shake to combine.

Cream butter and sugar together in a large bowl with an electric mixer. One at a time add the eggs to the butter mix and whisk through to combine.

Add the dry ingredients, water and milk into the bowl. Blend gently together.

Pour into the prepared tin and bake for 30 minutes or until a cake skewer comes out clean (ovens will vary). Remove from oven and cool in the tin before turning out onto a cooling rack.

Serve with a dusting of cinnamon icing sugar and a dollop of Greek or coconut yoghurt.

Note:

1. For dairy free use non dairy milk and spread of choice.
- 2.

Tip: This cake freezes well.

SCROGGIN MUNCHIES BASE RECIPE:

140g of our everyday flour mix

½ level tsp gf baking powder

½ level tsp baking soda

50g finely chopped dried cranberries

60g desiccated coconut

60g gf chocolate chip

30g sunflower seeds

20g pumpkin seeds