



SKYE BLUE

Kitchens

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 bag of Scroggin Munchies mix

200g butter (note1)

3 eggs

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:

Cream butter and sugar together in a large bowl with an electric mixer. In a separate bowl add the ground almonds, cocoa powder, baking powder and the bag of Scroggin Munchies mix. Mix thoroughly together.

One at a time add the eggs to the butter mix and whisk through to combine.

Add the dry ingredients, water and milk. 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 Olivani instead of butter and non dairy milk of choice.

Tip: This cake freezes well.