

Pippa's Scrumptious Chocolate Cake

Pippa is supported by Hft and is currently putting together a recipe book with the help of her support worker.

Ingredients:

For the cake:

- 4oz/113g self-raising flour
- 4oz/113g margarine
- 2 large eggs
- 4oz/113g caster sugar
- 2 tbsp drinking chocolate

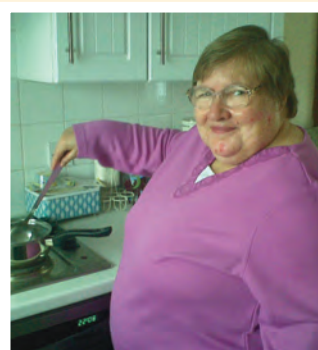
For the butter cream:

- 2oz/56g margarine
- 4oz/113g icing sugar
- 1 tbsp drinking chocolate, if required

Method:

1. Pre-heat the oven to 170C.
2. Blend together the margarine and sugar until creamy and light in colour.
3. Mix in the beaten eggs and self-raising flour.
4. Line or grease and flour a 7" cake tin and pour in cake mixture.
5. Bake in the oven for approximately 30 minutes until the cake is spongy to the touch.
6. When cool, blend the margarine and icing sugar together for the butter cream and add the drinking chocolate if required.
7. Slice the cake in half and spread the butter cream.

Wonderful!



"I hope you and your Hftea party guests enjoy my gorgeous chocolate cake recipe!"



Pippa's Simple Shortbread Biscuits

Pippa is supported by Hft and is currently putting together a recipe book with the help of her support worker.

Ingredients:

- 9oz/255g plain flour
- 6oz/170g soft butter
- 3oz/85g caster sugar

Method:

1. Pre-heat the oven to 170C.
2. Mix together all the ingredients until they form a ball.
3. Dust a board sparingly with flour and sugar.
4. Roll out shortbread mixture to 1/4 in (5mm) thick and cut into fingers.
5. Bake in oven for approx 20-25 minutes.

More flavour suggestions:

Chopped almonds and a tablespoon of drinking chocolate can be added to make a Praline taste or why not try adding chopped ginger or apricots?

Delicious!



"I like cooking all sorts of things like meals for my freezer and cakes. Pam, my Hft support worker, teaches me. Cooking is good and I enjoy it. It makes me feel great."

