

## Mini Chocolate Cakes

This recipe will make 2 x 18inch cakes or 20 - 24 fairy cakes.  
Your preparation time will be 10 minutes, plus the cooking time of 25/30 minutes, in an oven temperature of 180oC/350oF.

### Ingredients

125g/4½oz of Glutafin Select Multipurpose White Mix  
110g/4oz butter at room temperature  
110g/4oz caster sugar  
2 medium eggs, beaten  
25g/1oz of Cocoa powder  
1tsp of Baking powder  
2tsps of milk

### For Decoration- Chocolate Butter Cream

50g/2oz of butter at room temperature  
85g/3oz icing sugar  
15g/½ oz Cocoa

### Method

1. Cream together the butter and sugar for 1 minute, using a hand held electric mixer.
2. Add all the other ingredients and whisk again for a further 2 minutes.
3. Divide the mixture between the tins, or 1 tsp of mixture in a fairy bun case.
4. Bake in the oven, 30 minutes for the cake in a tin, or 20-25 minutes for the fairy cakes.
5. When cooked cool before decorating.
6. For the icing, beat the butter until soft and then gradually add the icing sugar and the cocoa.