

Double Chocolate Loaf Cake

Makes two 1lb loaf tin cakes

Ingredients:

- 180g softened butter
- 180g caster sugar
- 3 eggs
- 140g self-raising flour
- 90g ground almonds
- 100ml milk
- 4 tablespoon cocoa powder
- 50g plain chocolate chips
- 1 small packet white chocolate buttons



Method:

1. Preheat oven to 160C / gas mark 4.
2. Line the 1lb loaf tin with a paper liner.
3. Beat the butter and sugar with a wooden spoon until light and fluffy.
4. Beat in the eggs, flour, almonds, milk and cocoa until smooth.
5. Stir in the chocolate chips, then scrape the mixture into the lined tin.
6. Bake for 35 – 40 minutes until golden, risen and a skewer inserted in the centre comes out clean.
7. Cool in the tin then lift out onto a wire rack.
8. Decorate with white chocolate buttons.
9. Leave to set and enjoy! 😊