

Sticky Chocolate Drop Cakes

Ingredients:

250g butter

300g caster sugar

3 eggs

200g self raising flour

50g cocoa

100g chocolate chips



Method:

* Preheat oven to 180C / Gas mark 5

* Line your baking tin with parchment paper

1. Weigh 250g butter and place into the small saucepan. Melt over a medium heat on the hob. When melted, place on a pot stand on your bench and leave to cool for 3-5 minutes.

2. Weigh 300g caster sugar and place into the large mixing bowl. Crack the 3 eggs into the mixing bowl with the caster sugar and mix with the wooden spoon.

3. Add the melted butter into the mixing bowl and stir with the wooden spoon until smooth

4. Sieve 200g self raising flour into the mixing bowl along with 50g cocoa powder.

5. Stir with the wooden spoon until combined and transfer the mixture into your lined baking tin

6. Place into the oven using oven gloves and time for 30 minutes