*Easy chocolate cake recpie*

*Ingredients:*

* *175g margerine*
* *175g caster sugar*
* *3 large eggs*
* *150g self-raising flour*
* *50g cocoa*
* *1tsp baking powder*
* *1tsp vanilla extract*
* *Pinch of salt*

*Method:*

* *Heat oven to 180 degrees celcious.lightly greased an 18cm round cake tin with a little extra butter and put a piece of heatproof paper to fit the base.*
* *Put all of the ingredients in a large bowl and beat with a wooden spoon fo 1min.*
* *Pour the mixture in the tin,smooth the top and bake on the middleshelf of the oven.the cake is ready when it looks golden and well risen.*
* *Let the cake in the tin for 5mins then gently run a knife around the edge of the*
* *tin.*

 *adapted by pinterest😍😍*