Chocolate Fudge Cake

175g/ 6oz	Margarine
175g/ 6oz	Self-raising flour
175g/ 6oz	Caster sugar
55g/ 2oz	Cocoa
3	Eggs

Topping

175g/ 16oz	Chocolate
30g/ 1oz	Butter
2fl.oz	Carnation Evaporated milk

Preheat the oven to 180°C/ 350°F/ Gas 4.

Cream the margarine and sugar together in a large bowl.

When the mixture is very light and creamy, add the eggs and sift in the flour and cocoa. (If the mixture is a little too thick then add a small amount of evaporated milk or milk to form a soft consistency).

Place in a greaseproof, lined tin or two round cake tins and place in the oven until cooked.

For the topping: Melt the chocolate in a dish and then add the butter and the evaporated milk, to form a glossy, thick topping. Place in the fridge to cool.

Once the cake has cooled, add the topping and smooth all over the cake.

Then…Enjoy!