

Easy Chocolate Cake

225g plain flour
350g caster sugar
85g Cocoa Powder
1 1/2 tsp baking powder
1 1/2 tsp bicarb. soda
2 eggs
250ml milk
125ml veg. oil
2 tsp. vanilla extract
250ml boiled water

Method

- Put all ingredients EXCEPT boiling water in a bowl. Beat until smooth.
- Add boiling water little by little until all mixed in like a liquid.
- Bake in 2 8" sandwich tins for 25 mins until top is firm.
- Cool in tin completely.

Roast Chicken
Crispy skin.

Put plenty of salt on skin and half way through cooking based the chicken dots.

Fry cubed pork + an onion chopped
Put in a Casserole dish cover with tin tomatoes, Then mix grated cheese and 3 or 4 slices worth of bread crumbs and sprinkle on top
Cook in oven for about 20 mins

Sausage Meat Pie

Place meat in small dish
Chop onion spread over meat
pour over meat - chopped tin of tomatoes, cover all with Mash potatoes Cook off Gas 4. 3/4 Hours
Grate cheese on top before serving

Bacon

Spaghetti

Stir bacon (small cutted) in a pan, with ^{red} onions and carrots (tiny cutted!)
add cream (full fat)
Pepper, Salt,
Herb de Provence, fresh Parsley, at the end some cutted tomatoes ☺

and Pasta

Lemon Layer Pudding

Ingredients

90 grams granulated sugar

30g plain flour

2 egg yolks

15 grams butter

Finely grated rind of 1 lemon

4 tablespoons lemon juice

250 ml milk

2 egg whites

Method

- Sift the flour and sugar together in a bowl.
- Stir in the egg yolks, butter, lemon rind and juice and beat together thoroughly.
- Stir in the milk.
- Whisk the egg whites until stiff and fold into the mix.
- Spoon the mixture into a 1 litre ovenproof dish.
- Put the dish in a roasting tin half filled with water and bake in a preheated oven at 180 C or gas mark 4 for 35 minutes.
- Sprinkle with grated lemon rind and dust with icing sugar and serve immediately.