**Celebration Cake**

**Week 1**

200g soft margarine- get from school

200g caster sugar

200g self-raising flour-get from school

4 eggs

For Chocolate:

Take out 50g flour and add 50g cocoa powder

**Method:**

1. Preheat the oven to 180⁰C/Gas 4.
2. Grease and Line Cake tin
3. Cream together the butter and sugar using a wooden spoon. The mixture should look light and fluffy.
4. In a small bowl, beat the eggs with a fork. Gradually add to the mixture, a little at a time.
5. Sieve the flour and cocoa powder (if using). Fold in to the mixture.
6. Divide the mixture between the cake tins and bake for 25-30 minutes. They should spring back when lightly pressed.
7. Remove from tins and place on a wire cooling rack.

**Week 2 Cake decorations:**

Butter icing (whole cake)

400g icing sugar

200g butter

Few drops of vanilla extract-get from school

(Add two tablespoons cocoa powder for chocolate)

Decorations of your choice (planned in the previous week)

