**Chocolate Fairy Cakes**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| [http://schneidersells.com/senior/wp-content/uploads/2011/04/2-eggs-humor-image-300x208.jpg](http://schneidersells.com/senior/wp-content/uploads/2011/04/2-eggs-humor-image.jpg) | http://www.hotelchocolat.co.uk/images/products/medium/500071m_alt1.jpg | **http://www.healingdaily.com/detoxification-diet/essential-fatty-acids-not-margarine.jpg** | Image result for caster sugar | http://www.britishcornershop.co.uk/images/large/QWOP2151.jpg |
| **2**  eggs | **15g**  Cocoa | **100g** Margarine | **100g**  Caster Sugar | **85g**  plain flour |



1. Pre-heat the oven to **180°C** and grease the tin**.**

2. Cream the **margarine** and **sugar** together in a mixing bowl. Then stir in the **cocoa**

****

3. Break the **eggs** into a jug and beat with a fork.

4. Pour the **eggs** into the mixing bowl and stir in.



5. Add the **flour** and stir in with a spatula or spoon.



6. Pour the mixture into cake cases and bake in the oven for 15-20 minutes.



7. Remove from the oven, place on a cooling rack and leave to cool.