



## ***Eerily Iced Chocolate Madeira Cake with ghoulish bats, spiders and ghosts***

### ***1 Creepy Chocolate Madeira Sponge***

#### ***Ingredients***

Pre-heat oven to 160c

10oz Margarine

10oz sugar

7oz self raising flour

3oz cocoa powder

Beat the margarine & sugar until white in colour

Sieve the flour & cocoa powder together

Add one egg & a spoon of flour to the mixture

Continue until all the flour & eggs are mixed in

Brush tin with melted butter & line with parchment paper

Pour batter into tin & level out the top

Place in oven on middle shelf.

Bake for one hour, reduce temperature to 155°C & bake for a further 40mins.

Place a skewer in the middle of the cake to make sure it is cooked.

Cool in the tin

#### ***Beastly Butter Icing***

8oz margarine

1lb sieved icing sugar

Vanilla essence

Few drops of milk

Beat the margarine until soft, add the icing sugar, mix well until white in colour, add milk & essence

Divide & add appropriate food colourings



***Devilishly Delicious***

