

## Quick and Easy Chocolate Cake

By Elena Curti

This is a cake to make when you fancy a treat but have next to no time. It's delicious served warm with Greek yoghurt or cream and serves four greedy people.

Preheat the oven to 180C (170C fan)/Gas 4.  
Grease and line an 18cm round cake tin.

### **Ingredients**

135g butter or soft margarine

44g cocoa powder

50g ground almonds

230g granulated sugar

1 teaspoon vanilla extract

110g plain flour

3 eggs

icing sugar for dusting

### **Method**

1. Melt the butter or margarine then set aside for a few minutes to cool.
2. Add the rest of the ingredients and stir well.
3. Pour the mixture into the prepared cake tin.
4. Bake for 20-30 minutes. The cake should be firm around the edges but a little gooey in the middle.

5. Leave in the tin for 20 minutes before placing on a wire rack to cool.
6. Dust with icing sugar and serve while still warm.