

# Chocolate Yoghurt Cake

Allergens – **Gluten**, **Eggs**, **Milk**

## Ingredients

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Quantity	Ingredient
125g	<b>Margarine</b>
50g	Granulated Sugar
150g	<b>Eggs (3)</b>
210g	<b>Self - Raising Flour</b> (contains <b>Wheat</b> )
15g	Cocoa Powder
150g	<b>Fruit Yoghurt</b>
2.5g	<b>Baking Powder</b> (contains <b>Wheat</b> )



Topping	
85g	<b>Margarine</b>
50g	Cocoa Powder
200g	Icing Sugar
45ml	<b>Semi-skimmed Milk</b> (warmed)

## Method

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1. Cream the margarine and sugar.
2. Sieve the flour and cocoa powder together and add the flour mixture and eggs alternatively.
3. Add the yoghurt to the mixture, and pour into a tin.
4. Bake in an oven at 180°C, 350°F, Gas Mark 4 for 10-15 minutes.
5. Combine topping ingredients and spread on top once the cake is cooled.

### Nutritional Content per 45g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 192.	= 10.7	= 2.6	= <b>13.</b>	= 14.2	= 0.4	= 22.6

**Portion size** - Primary - 45g