

Chocolate Yoghurt Cake

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

Ingredients

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



Topping	Ingredient
85g	Margarine
50g	Cocoa Powder
200g	Icing Sugar
45ml	Semi-skimmed Milk (warmed)

Method

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)	Sugar (g)	Salt (g)	Carbs (g)
= 192.	= 10.7	= 2.6	= 14.2	= 0.4	= 22.6

Portion size - Primary - 45g