

Chocolate Saucy Sponge

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

Ingredients

Quantity	Ingredient
240 g	Margarine
240 g	Sugar Caster
240 g	Plain Flour (contains Wheat)
200 g	Wholemeal Flour (contains Wheat)
20 g	Baking Powder (contains Wheat)
40 g	Cocoa Powder
100 g	Eggs (4)



Sauce

400 ml	Water
215 g	Soft Brown Sugar
20 g	Cocoa Powder

Method

1. Combine and cream the margarine and sugar.
2. Beat the eggs and slowly add them to the creamed mixture, beating until smooth.
3. Stir in the dry ingredients.
4. Spread the mixture into a baking/serving tin.
5. Make the sauce by heating the water, sugar and cocoa powder, stir until melted and the sauce is smooth.
6. Pour over the sponge mixture,
7. Cover the baking/serving tin with a lid.
8. Bake in a moderate oven at 180°C, 365°F, Gas Mark 5 for 20 minutes

Nutritional Content per 45g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 136.1.	= 6.0	= 1.4	= 11.7	= 12.	= 0.3	= 20.

Portion size - Primary – 45g

Reviewed April 2020