Fate Chocolate Tray Bake Sponge Cake

Ingredients

1 x 250g packet Fate Low Protein Chocolate Flavour Cake Mix

65g soft margarine

125ml water

Suitable chocolate spread or chocolate buttercream (for the topping)

Preheat oven to Gas Mark 5/190°C/375°F

Method

1. Place the Fate Chocolate Cake mix into a mixing bowl. Add the margarine and water. Mix quickly for 1 minute with a wire whisk, until blended well.
2. Place the mixture into a greased and lined tin (see above) and use a spoon to gently spread the mixture to the edge of the tin. Bake for 30-35 minutes until risen and firm. Turn the cake out onto a wire rack and if possible, turn the cake over so that the top is at the top. If you like, you can cut the top level with an electric knife to give it a professional finish.
3. Measure the chocolate topping, and place onto the top of the cake. Wait a few seconds, and the heat of the cake will warm the chocolate and make it easier to spread to the edges of the cake. Leave to cool completely, before cutting into squares.

