

## Angie's Chocolate Cake Recipe

### Cake Mixture

1 tablespoon of lemon juice or vinegar  
8 fluid ounces of milk  
8 ounces of plain flour  
1 level teaspoon of bicarbonate of soda  
2 ounces of cocoa powder  
4 ounces of butter  
9 ounces of caster sugar  
3 eggs, beaten

### Cream filling

2 eggs, separated  
4 ounces of caster sugar  
2 ounces of plain chocolate, melted  
1 ounce of butter, softened

### Chocolate frosting

8 ounces of plain chocolate  
Half a pint of sour cream

### Method

Set the oven to gas mark 4 or 180 degrees Celsius.

**Cake:** Add lemon juice or vinegar to the milk and set side. Sift the flour, bicarbonate of soda and cocoa powder together. Cream the margarine or butter and caster sugar together then add the eggs, one at a time, beating well after each addition. Add the flour mixture alternating with the milk, mix well. The mixture will be wet.

Divide into two sandwich tins and bake in the centre of an oven for 30 to 35 minutes. Leave in tins to cool.

**Filling:** Whisk the egg whites and sugar until very stiff and glossy. Whisk egg yolks and add, then add the cooled but melted chocolate, then finally add the softened butter, mix all the elements and use immediately.

**Frosting:** Melt the chocolate in a bowl standing in a hot water bath (bain-marie), fold in the sour cream and spread evenly over the cake, use immediately or it will become difficult to spread.