

# Domino Cakes



SERVES



PREP TIME



COOK TIME



EASY



CREAMING  
BEATER



2 SQUARE  
TINS



GREASEPROOF  
PAPER

## INGREDIENTS:

### FOR THE ALL IN ONE SPONGE

- 225g self-raising flour
- 1 teaspoon baking powder
- 225g caster sugar
- 225g soft margarine
- 4 eggs

### FOR THE ICING

- 200g icing sugar
- 4 tablespoons cocoa powder
- Warm water to mix
- White chocolate drops

## METHOD:

### FOR THE ALL IN ONE SPONGE

- Switch on the oven to 180°, 350F°, gas mark 4. Grease 2 square cake tins with a little oil or margarine.
- Place a circle of greaseproof paper in the bottom of two cake tins and grease the paper.
- Place all the ingredients in the mixer bowl.
- Attach the creaming beater and mix until light and fluffy.
- Spread the mixture into the tins with a spatula and smooth the top.
- Place in the oven for 20-25 minutes. Don't forget to use oven gloves.
- When the cakes are cooked they will have shrunk slightly from the sides of the tin. Press the tops lightly with your finger. If the cakes are cooked, they will spring back.
- Put the cakes on a cooling rack.
- When the cakes have cooled, cut them into a nice square shape. (You can use any bits of cake you cut off to make the Truffles recipe).

### FOR THE ICING

- Sieve icing sugar and cocoa powder together and add warm water, a little bit at a time. Don't add too much water or the icing will be too runny.
- Spread icing over the cakes and leave until it's almost hard.
- Cut each cake in half and then each half into 4 pieces. This will give you 16 little cakes.
- Make a line across the middle of each small cake. Then white chocolate drops to make the domino dots.