

Mini Chocolate Victoria Cakes



Average

Makes 16

Ingredients

175g (6oz) margarine
175g (6oz) caster sugar
3 medium size eggs
130g (4½oz) self-raising flour – sieved
40g (1½oz) cocoa powder

For the icing

75g (3oz) unsalted butter
175g (6oz) icing sugar
3 tbsp cocoa powder
milk or warm water

To decorate

sieved icing sugar
fresh strawberries

Method

1. Pre-heat oven to 180°C/350°F/Gas Mark 4. Lightly grease a 12 hole muffin tin.
2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs, if the mixture starts to curdle, add a little flour.
3. Fold in the remaining flour and cocoa with a metal spoon.
4. Place large spoonfuls of the mixture into the muffin tin and bake for approx. 20 minutes until well risen and firm to the touch. Remove from oven, leave to cool before carefully turning out each muffin onto a cooling rack.
5. Cut each muffin in half horizontally and if necessary trim the top half so that both halves are equal in diameter.



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6. Sandwich both halves together using butter icing. To make the butter icing place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and cocoa powder and enough milk / water to make the icing fluffy and spreadable.

7. Dust the top of each cake lightly with the sieved icing sugar and finish with a slice of strawberry.

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