



## CHEQUER CAKE

### Ingredients

100g SR flour  
100g margarine  
100g caster sugar  
2 eggs  
25g cocoa powder  
25g jam

### Icing

50g margarine  
100g icing sugar  
1 tsp cocoa  
1 tblsp milk

OVEN TEMP – Gas 4/180°C

### Equipment

2 x 15cm sandwich tins  
large bowl  
small bowl  
sieve  
plate

### Method

1. Collect ingredients and equipment. Set oven.
2. Cream margarine and caster sugar until light and fluffy.
3. Add beaten eggs and flour alternately. Mix well.
4. Remove half of the mixture into a greased sandwich tin. Level off.
5. Add the 25g sieved cocoa powder to the remaining mixture and mix well. 1 tblsp tepid water may be added.

6. Place chocolate mixture into second greased sandwich tin. Bake both sponges for 25-30 minutes at Gas 4/180°C.
7. Soften 50g margarine and gradually add in sieved icing sugar. Mix well. Add cocoa powder and milk.
8. When cool, cut the sponges as follows: using the cutters provided cut each sponge in three circular pieces.
9. Remove the centre pieces of each sponge and swap them over. Repeat with the outside rings on each sponge.
10. Soften the jam and use it to sandwich both sponges together.
11. Spread some of the made up butter icing on the sides of the cake, then pipe the remainder on top.