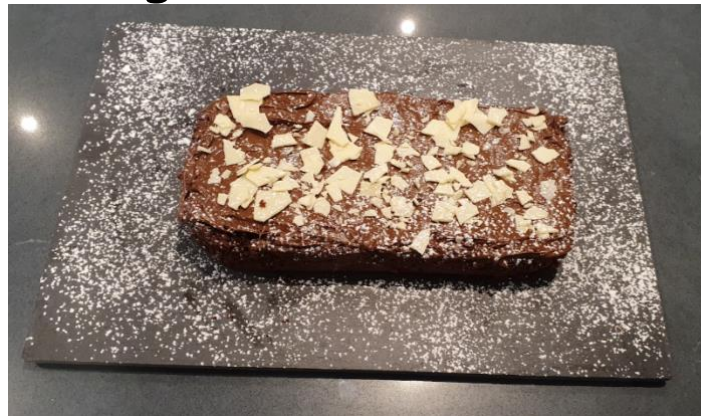


Penguin Chocolate Cake



Ingredients:

200g penguin bars or other brand version (seal bars etc)

150ml milk

1 teaspoon baking powder

To decorate: Nutella, cream, peanut butter, chocolate, smarties, strawberries etc



Equipment:

Oven

Oven gloves

Loaf tin

Parchment paper

Microwave safe jug

Mixing bowl

Spoons

Knife

Fish slice

Microwave

Plate

Food processor/smoothie maker/hand blender/soup gun/ freezer bag and rolling pin

Spatula

Method:

Preheat the oven to 180°C or gas mark 5



Prepare the ingredients: unwrap the penguins, measure the milk and baking powder



Heat the milk for 1 minute in the microwave



Put the penguins into the Food processor/smoothie maker/bowl for hand blender/ freezer bag and make the penguins into a **fine powder**.

Put the penguin powder into the mixing bowl when it's done





Pour in the warm milk and mix for 1 minute (timer)



Let the mixture sit (do not mix) for 3 minutes (timer)

Prepare your tin



When the time is up add your baking powder and mix



Pour the mixture into your lined tin.
Use the spatula to help you to get it all out



Using oven gloves place the penguin
sponge into the oven to bake for 20
minutes (timer)



Clean up



Take the sponge out of the oven using oven gloves and place it on a pot stand to cool for 1 hour



Once cool peel back the paper and use a fish slice to move the sponge onto a plate to decorate



Decorate and enjoy.
Don't forget to email me a picture of the finished product before it's all gone!

