

Thank you to everyone that sent us a recipe! Here is a very special, magical cake recipe, sent us by Joe (29) in Bristol. It sounds scrumptious. Let's all get baking...

My favourite cake growing up was always my Granny Nelly's magic chocolate cake. She would bake it whenever we visited and for every birthday, and its secret ingredient was evaporated milk!



Ingredients

7oz Self Raising Flour
8oz Caster Sugar
3/4 tsp Salt
2 tbsp Cocoa
4oz Margarine
2 Eggs beaten with
5 tbsp Evapoured Milk
5/8 tbsp Water
1 tsp Vanilla Essence



Sift together flour, sugar, salt and cocoa.

Rub in margarine.

Stir in eggs, essence and liquids. Beat well.

Grease and flour 2 x3 inch cake tins. Divide mixture between them.

Bake in moderate oven (325-350F or gas mark) for about 35 minutes.

When cold, sandwich together and cover with a chocolate icing.

The recipe has been passed on through the generations, cooked by his Granny and his Mum. Although Joe is now old enough to bake it for himself, he would still much rather his Granny would cook it for him.

What are your favourite food memories? Send us your stories, pictures or drawings of meals and recipes that are special to you.