Simple chocolate and strawberry cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For the cake:

- 165g margarine
- 165g sugar
- 3 eggs
- 165g self raising flour
- 1 1/2 tablespoons of cocoa powder

For the topping:

- 165g icing sugar
- 75g butter/margarine
- 1 teaspoon vanilla essence

- Strawberries

Instructions

Sorry about the rubbish photo, this was the last slice that was left!

1. Preheat your oven to 180°C/Gas Mark 4.
2. Cream together the margarine and the sugar.
3. Beat and then add the eggs.

4. Sift the flour and cocoa powder together and then add it to the mixture.
5. Pour into a baking tin and bake for 25 minutes.
6. Leave to cool, and then mix together the topping ingredients.
7. Spread thickly over the cake and then decorate with strawberries.
8. Enjoy!