Chocolate layer short cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For the top layer:
10 oz butter
1/4 cup caster sugar
1 egg
2 tbsp evaporated milk
1 tsp vanilla
3 tbsp milk powder
1 1/2 tsp cocoa powder
1/2 cup flour
1 tsp baking powder
pinch salt

For the bottom layer;
30gm butter
1/2 cup caster sugar
2 cups flour
2 tsp cornflour
1 tsp vanilla
1 1/2 tsp baking powder
pinch salt
1 egg
1/2 cup evaporated milk

Cocoa and icing for dusting top

Instructions

1, For the bottom ingredients, beat butter and sugar lightly, add egg, then add the rest of ingredients just to combine, dont over mixed.It should look more like a dough but moist.
2. Place in a greased cake pan , spread evenly. Then spread the chocolate mixture over the plain dough.
3. To make the top layer, beat the butter,egg and sugar lightly, add the remain ingredients and it should be moist and not dry.
4. bake in a preheated oven at 220 C for 30 to 35 mins or stick a toothpick in the middle of cake and when it comes out clean , the cake is cooked.
5. Sieve a tsp of cocoa powder over the cake and also a tsp icing sugar.