



What do you think of when someone says the word birthday? Presents, parties and probably cake!

If you know someone who's about to celebrate their birthday, make it even more special by baking and decorating this yummy chocolate cake as a surprise. Add some candles, and don't forget to make a wish on them!

Ingredients

- 175g soft butter or margarine
- 175g caster sugar
- 3 large eggs
- 150g plain yoghurt
- 200g self-raising flour
- 1 tsp baking powder
- 50g cocoa powder

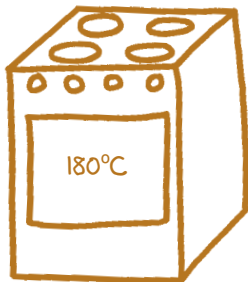
Equipment

- 1 deep 20cm cake tin
- Grease proof paper
- Pencil and scissors
- Small amount of extra butter or margarine
- Kitchen paper
- Weighing scales
- Large mixing bowl
- Wooden spoon
- Small bowl
- Fork
- Sieve
- Teaspoon
- Metal dessert or tablespoon
- Cooling rack



Instructions Cake

- 1 Ask an adult to heat the oven to 180C / 350F for you.



- 2 Draw around the bottom of your cake tin onto a piece of grease proof paper and cut the circle out. Use a piece of kitchen paper to rub a thin layer of butter or margarine around the inside of the tin and then press a grease proof paper circle into the bottom.



- 3 Weigh the butter or margarine and sugar and put them both into your large mixing bowl. Use the wooden spoon to mix them together thoroughly. This might take a few minutes and you'll need to stir really hard.



- 4 Put the eggs into small bowl and beat them with a fork until the yolks and whites are mixed.



- 5 Add the beaten eggs to the large mixing bowl, empty the yoghurt in too, and gently stir into the butter and sugar.



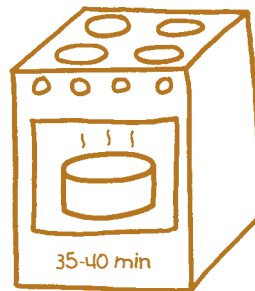
- 6 Add the flour, baking powder and cocoa to your mixing bowl, pouring them in through a sieve.



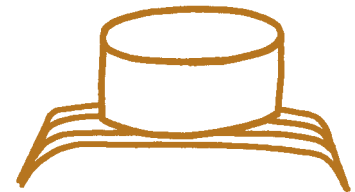
- 7** Stir all the ingredients in your bowl together using a metal spoon.



- 8** Scoop the mixture into your lined cake tin and bake for 35-40 minutes until the top of the cake feels springy when you touch it.



- 9** Carefully turn the cake out onto a cooling rack and peel the grease proof paper from the bottom. Allow to cool completely before decorating.



Instructions Icing

Ingredients

- 55g soft butter or margarine
- 85g icing sugar
- 25g cocoa powder

Equipment

- Weighing scales
- Sieve
- Mixing bowl
- Wooden spoon
- Palette knife

- 1** Put the butter into your mixing bowl and add the icing sugar, shaking it into the bowl through a sieve.



- 2** Using a wooden spoon, mix the butter and icing sugar together until they're fluffy and creamy.



- 3** Add the cocoa powder to the mixture and stir it in thoroughly.



- 4** Scoop the icing onto the top of your cake and use the palette knife to spread it around. Cover the sides and top of the cake, smoothing the icing out with your knife as you go.



Finishing touches

If you want to add some extra-special birthday decorations, you could try sprinkling hundreds-and-thousands on top, adding some chopped nuts or using a tube of coloured icing to write a birthday message on your cake. Don't forget candles, too – stick the right number on top of your cake and ask an adult to light them whilst you sing happy birthday!

