**Chocolate Cake**

**Ingredients**

6oz/170g self-raising flour

4-5oz/115-140g soft brown sugar

7fl.oz/210ml soya milk

2oz/60ml sunflower oil

¼ teaspoon pure vanilla

1 bar melted lactose free chocolate

**For the Icing**

1 bar of melted lactose free chocolate

2 tablespoons dairy free margarine

2 tablespoons runny honey

Oven temperature: 150°C/300°F/Gas Mark 2

**Method**

1. Grease and line a square cake tin.
2. Mix all the ingredients together.
3. Bake for 30-35 minutes, or until a skewer inserted into the cake comes out clean. Leave to cool.
4. For the icing, mix all melted chocolate, margarine and honey together to form a glossy chocolate spreadable icing. Apply to the top of the cake using a knife to spread. Leave to dry.
5. Store in an airtight tin.