

# Chocolate Christchurch Buns

## Ingredients:

85g of margarine

85g of sugar

2 medium eggs

95g of flour

15g of cocoa powder

1 bag of chocolate drops

1. Cream together the margarine and the sugar, in a bowl, with a spatula.
2. Beat each egg, whisk separately and mix into the bowl.
3. Sieve in the flour and cocoa powder and fold into the mixture with a spatula.
4. Mix in the chocolate drops.
5. Spoon the mixture into cake cases.
6. Cook in the oven for 20-30 minutes on 160C, but do not open the oven before 20 minutes!
7. Leave to cool and enjoy!

