

It is recipe for ginger cake from my grandma.

Ingredients:

- 250gram. margarine
- 1 1/2 glasses of sugar
- 1/2 glasses of milk
- 4 spoons of cacao
- 2 glasses of flour
- 1 spoon of baking powder
- 3 eggs

Method:

Dissolve margarine, sugar, milk and cacao on fire. Add flour, baking powder and egg yolks to mixture. In the end beat egg whites and add them into the dough. Stir it. Bake about one hour in 170 Celsius. You can pour melt chocolate on top or anything else you wish.

Enjoy your meal!

My tip:
Wait until
chocolate
cools
and eat it.
:)

Topping:

- chocolate

