**Squidgy Chocolate Squares**

**Ingredients**

100g margarine

50g cocoa

2 eggs

200g caster sugar

Drop of vanilla essence

50g SR flour

**Topping**

75g cooking chocolate

50g golden syrup

**Method**

1. Light oven Gas 4/180C

2. Melt the margarine in a saucepan

3. Stir in the rest of the cake ingredients

4. Pour the mixture into the foil tray and bake for 30 minutes. Leave to cool

5. To make the topping, put the chocolate and syrup into a small bowl and microwave for 30 seconds at a time until all melted. Stir well.

6. Pour the melted mixture over the chocolate base. Cool and then cut into squares.