

- **200g** Plain White Flour
- **200g** Silver Spoon Granulated Sugar
- **100g** Butter (Unsalted)
- **50g** Cocoa Powder

## Method

1. Preheat the oven to 180°C (160°C Fan, Gas Mark 4) Grease and line a 23cm square tin with baking paper
2. Mix together the flour, sugar and cocoa in a bowl
3. Melt the butter and mix this in with the other ingredients using your fingers until it becomes crumbly
4. Pour the mixture into the tin and using your fingers press it down, ensuring that it fills all of the corners.
5. Bake for 20 minutes
6. Once removed from the oven finish with a sprinkling of granulated sugar and serve with custard. For a real retro feel try our pink custard recipe.