



Student Lettings Agency Updates: FEBRUARY '11

HAPPY VALENTINES DAY

Did Adam and Eve ever have a date? No, but they had an apple.

What do squirrels give for Valentines day? Forget-me-nuts.

What are you doing to find love today? Tell us your best Valentines stories or jokes on our facebook page and the best one will win £25 to spend on their loved one...



There's a whole lot of love for one of our Landlords... Vivienne Spratt has just been awarded for an MBE in recognition of her services to the community. Hip Hip Hooray!

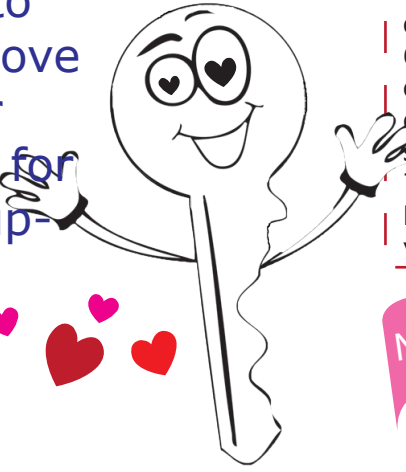
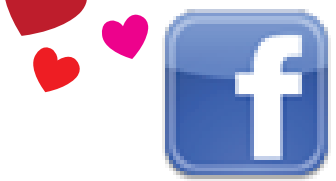
CHOCOLATE HEART CAKE



- Ingredients**
- 180g/6 oz soft butter
 - 180g/6 oz caster sugar
 - 18-g / 6 oz self raising flour
 - 30g/1 oz cocoa powder
 - 3 large eggs
 - 2 tbsp milk
- Filling**
- 200 ml double cream
 - 150g / 5 oz raspberries
- Icing**
- 100g / 4 oz dark chocolate
 - 30g / 1 oz unsalted butter

- Method**
1. Preheat the oven to 180 C. Grease an 8" (20 cm) heart shaped (or round) sandwich tin.
 2. Mix together all of the cake ingredients into a bowl until smooth. Spoon into the tin and level the top.
 3. Bake for 35/40 minutes until well risen and shrinking away from the sides of the tin. Remove from the tin and leave to cool on a wire rack.
 4. Slice the cooled cake in half through the middle.
 5. To make the filling, whisk the cream until stiff, then fold in the raspberries and spread over the bottom half of the cake, put the top layer on top of the cream and press down.
 6. Melt the chocolate and butter together in a small bowl over a pan of simmering water making sure the bowl doesn't touch the water, then leave to cool and thicken slightly.
 7. Spread over the top of the cake but not down the sides. Leave to set for 1 hour, then serve with pouring cream if you like.

Don't forget to show us some love and join our Facebook page for all the latest updates....



Not looking for love, looking for cash? Don't forget our recommend a friend offer from last time... Earn yourself £25 for every person that signs with us... Quick we only have two houses left!