

Chocolate Cake



Ingredients

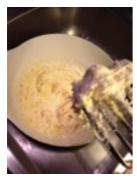
200 g white flour
200 g white sugar
200 gr butter
5 eggs
100 gr. dark chocolate
50 gr. powder bitter cacao
1/2 baking powder bag
a bit of salt
vanilla extract
half glass of milk

Directions

- Preheat oven to 180 degrees C. Measure flour, chocolate powder and baking powder into sifter. Sift into bowl.
- 2. In a large mixing bowl, beat sugar with soft butter until very stiff. Add eggs (one-by-one), vanilla extract, melted dark chocolate. Then add solid ingredients and mix adding very slowly the milk. It should be soft and creamy. Put inside the cake pan.
- 3. Bake for 60 minutes. Then check with a toothpick if the cake is ready. Let it cool for at least 10 minutes before to put out the pan. Sometimes I use baking paper sometimes flour and sugar.

The cake is ready! Now you can leave it natural or filling with jam or chocolate and cover with ganache like I did for my little girl's birthday.

Gourmand... come forward!











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