

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

1. 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.



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Gourmand... come forward!

