

The most decadent chocolate cake

Recipe for 4 portions

Description

Ingredients

Chocolate biscuit

- 125 Gr Dark chocolate
- 125 Gr Butter
- 65 Gr Sugar
- 65 Gr Brown sugar
- 35 Gr Flour
- 2 Unit(s) Egg

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

To do BEFORE the class

Ingredients

- Very important to weigh all the ingredients properly before the class.
- In a bowl, mix the two sugars together.
- Turn your oven on at 200°C (400°F).

Tools

- 1 Pot + 1 Bowl (water bath)
- 1 Whisk (ou plastic spatula)
- 1 Fork
- 1 Cake Mould (about 8-9 po)
- 1 large Bowl (for the mix)
- 2 clean kitchen towels

Prep

In a water bath, melt the chocolate then add the butter and mix until melt and smooth.

Pour in a large bowl. Add the sugars mix and mix well.

Add the flour and keep mixing well.

Break the eggs in a little bowl, and whisk the eggs with a fork.

Pour the eggs in the large bowl with the rest of the mix and mix well everything together.

Pour everything in the cake mould and bake in the oven for about 25 minutes at 150°C (300°F).

Bring down the temperature once the mould is in the oven!

Plating

Let cool down a bit to unmold the cake and serve

Bon appétit!