

CHOCOLATE CAKE - by Juliette S.



Chocolate cake

by Juliette SZIRAKY

Ingredients :

- 100 grammes chocolate + 8 squares
- 100 grammes butter
- 50 grammes flour
- 100 grammes sugar
- 3 eggs
- Vanilla ice cream



- Heat the oven to 200° (th. 7)



- Put the chocolate and the butter in a small bowl and put it in a little oven. Let melt approximately 1 minutes.



- In a bowl, beat the flour, the sugar and the eggs. Add the chocolate and the butter and beat again.



- Put some butter in 4 little moulds and some flour. *It's so that the cake doesn't stick later.*



- Pour the moulds and put two squares of chocolate in each. The squares must be in the middle and just a little pushed in each cake.



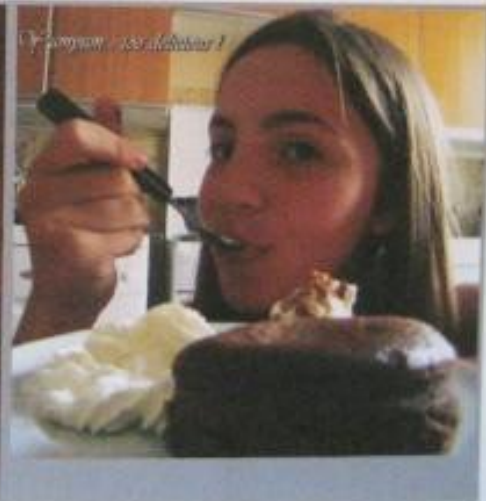
- Perform half a dish with water and put the moulds in the dish.



- Cook for 20 minutes and leave to cool. You can serve with vanilla ice cream and whipped cream.



*Chocolate cake,
vanilla ice cream
and whipped cream.*



Yummy... so delicious!