

Chocolate Cake

Ingredients :

- 80g butter
- 200g dark baking chocolate
- 6 eggs
- 150g powdered sugar
- 3 tablespoons flour
- 1 teaspoon vanilla extract

Preheat the oven to 180°

Preparation:

1. Melt the butter with the chocolate in a double boiler.
2. Separate the egg whites from the yolks and beat the egg whites until stiff peaks form, using an electric mixer or a stand mixer.
3. In a bowl, add the powdered sugar, flour, and vanilla. Then pour the mixture into the bowl of stiff egg whites and gently fold together.
4. Finally, pour in the melted chocolate and mix again, without overmixing.
5. Prepare the baking pan by lining it with parchment paper. Pour the batter into the pan.
6. Bake in the preheated oven at 180°C for 35-40 minutes. The cake is done when a toothpick inserted into the center comes out clean but the center remains moist.

