

Chocolate cake

for 8 people

■ 0,44lb of chocolate in bar, 0,33lb of flour, 0,11lb of powder of almond, 0,25lb of butter and some for the cake tin, 3 eggs, 1/3 cup of caster sugar, 1 bag of yeast, 3,5oz of milk, 1 pinched of salt.

■ Melt the chocolate with the butter in a small pan on very sweet fire.

■ Preheat your oven in 338°.

■ Mix eggs and sugar, by whipping them well. Add the melted chocolate, then work the mix.

■ Mix the salt, the flour, the powder of almond, and the yeast, then incorporate bit by bit into the chocolate. Add the milk, and mix.

■ Butter your cake tin, and pour the mixture in. Put in the oven for 45 minutes. Verify the cooking by pricking the cake with a knife, if it emerges dry, it is because it is cooked.

