

## Pralined cake spread with white chocolate

■ 0,44lb of white chocolate, 0,22lb of milk chocolate in tablet, 0,22lb of praline in powder, 0,33lb of flour, 0,22lb of powder of almond, 1/2 cup of butter and which to butter the cake tin, 3 eggs, \_ cup of caster sugar, 1 bag of yeast, 3,5oz of milk, 1 pinched of salt.

■ Melt the milk 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, the praline 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.

■ Let cool, and turn out of the tin. Melt delicately the white chocolate, and spread the cake with it.

■ *Perfect for one enjoyed children, you can decorate it with candies.*

