

Gâteau au chocolat

Everybody has at least heard of Chocolate cake, but this recipe is unique and everything you need, you most likely have it in stock in your kitchen. The result will be a moist and succulent chocolate cake that you are proud to share. The most time will be spent in front of the oven waiting for this chocolaty good to be ready to eat. The Gateau au chocolat is especially good with your favourite ice cream.

Ingredients

- 150 gr. chocolate 70%
- 6 eggs
- 75 gr. granulated sugar
- 180 gr. powdered sugar
- 30 gr. flour
- 30 gr. Maizena (potato starch)
- 1 pinch of salt
- butter



Preparation

1. Preheat the oven to 150°.
2. Break the chocolate into pieces and melt in a water bath.
3. Mix chocolate with butter.
4. Beat yolks with powdered sugar until foamy.
5. Beat the egg whites until stiff.
6. Fold in flour, Maizena and chocolate into yolk mixture.
7. Pour into a buttered and floured cake pan and bake for about 40 minutes.

Can be served with orange sauce or/and ice cream (preferably walnut ice cream) .