

CHOCOLATE CAKE



Preparation : 20 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** moules individuels

Ingredients : 6

- 1 /2 lb chocolate - 1 cup granulated sugar - 6 eggs - 6 tbsp unsalted butter - 8 tbsp all purpose flour

1. Preheat the oven to 390°F (gas mark 6).
2. Put the sugar and eggs in the bowl with the metal blade and blend until light and fluffy.
3. Add the flour and blend.
4. Melt the unsalted butter and chocolate in a saucepan over a low heat.
5. While the machine is running, add the melted chocolate via the feed tube.
6. Pour the preparation into a buttered mold and bake in the oven.

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