

CHOCOLATE CAKE

Ingredients

- 150g margarine
- 150g sugar
- 4 eggs
- 200g black chocolate chips
- 75g wheat flour
- 75g cornflour
- ½ packet of yeast



Method

1. Preheat the oven at 160°C
2. Place the margarine and sugar in a bowl and beat with a spoon for 5-8 minutes until the sugar has dissolved. Beat the eggs.
3. Put 150g of chocolate in a saucepan and melt in a water bath. You can also melt in the microwave. Put the chocolate at full power and go stirring every 30 seconds until melted completely.
4. Stir the chocolate until well thickened, put with the mass and add the remaining chocolate chips (50g)
5. Sift the cornflour, a pinch of salt and the yeast and mix with the dough.
6. Pour the mixture into a mold and bake it in the oven for 50-60 minutes. Remove the cake from the oven and let stand for 2 minutes before removing from the mold.

By Lola Martinez Bellot (2NI 19 A)