

A recipe

Cheng Yi Wan, Ada (5C)

Chocolate cake

Ingredients

- 100g granulated sugar
- a pinch of salt
- two eggs
- 35g flour
- 125g unsalted butter
- 125g 70% dark chocolate
- a few pieces of fruit (optional)



(Draw or stick a picture of the dish here.)

Instructions

First, whisk two eggs and set aside.

Then, chop the chocolate into small pieces.

Next, heat the chocolate pieces in a pan. Add the butter into the melted chocolate and stir well.

Then, add sugar to the chocolate mixture and mix well.

After that, sift the flour and salt. Beat the eggs and add them to the flour mixture. Stir the flour mixture and the chocolate mixture. Pour the mixture into a tray.

Next, preheat the oven to 180°C and put the final mixture in the oven. Bake for 25 minutes.

Finally, serve the yummy chocolate cake.

Suggestions

✧ You can add a little cream and on top.
