Chocolate cake ★★★

Ingredients

200 g dark chocolate

100 g butter or margarine

140 g sugar

3 eggs

60 g flour

Preparation

◆ Break the chocolate into pieces and put into a bowl. Add two dessert spoons of water and heat until the chocolate has melted. Let it cool to a lukewarm temperature, then stir in the butter and sugar.

◆ Separate the eggs. Beat the egg white until very stiff. Stir the yolk and the flour into the chocolate. Finally, fold in the beaten egg white carefully.

◆ Line a cake tin with greaseproof paper and fill it with the cake mix. Bake at 180°C/350°F (Mark 4) for 40 to 50 minutes.

◆ Cut the cake into squares when it has cooled.

Tip: A tasty idea is to stir a handful of broken walnuts into the cake mix.