

The Chocolate Cake

by Mamie Lisette

Ingredients

5 eggs
150 g of sugar
150g dark chocolate
75 g of flour
50g butter

Preparation

Preheat the oven to 160°C.
Beat the egg whites until stiff.
Beat the yolks with the sugar until the mixture whitens.
Melt the chocolate with the butter in the 600W microwave or in a bain-marie.
Add melted chocolate to the mixture, then the flour. Stir well.
Mix delicately with the egg whites.
Pour into a 21 cm diameter springform pan and bake for 30 minutes. The center should be barely cooked.
Note: with a good oven, 25 minutes of baking is enough, and the cake is allowed to cool (and finish baking) in the mold, out of the oven