

The chocolate cake of Mamie Lisette

Ingredients

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

Preparation

Preheat the 160 ° C oven.

Mount the egg whites.

Beat the yolks with the sugar until the mixture whitens.

Melt the chocolate with the butter in the microwave 600W or in a bain marie.

Add melted chocolate to the mixture, then the flour. Stir well.

Gently mix with the egg whites.

Pour into a 21 cm diameter and bake for 30 minutes. The center must be barely cooked.

Note: with a good oven, 25 minutes of cooking is enough, and we let the cake cool (and finish cooking) in the mold, out of the oven