

Hot Chocolate Cake

Ingredients

- 170g Dark Chocolate
- 225g Butter
- 6 Eggs
- 90g Wheat Flour
- 225g Sugar
- Some Powdered Sugar

Preparation

1. Melt the chocolate together with the butter in a pan.
2. Mix the eggs with the sugar.
3. Add the Wheat Flour and mix it again.
4. Add the molten chocolate and mix again.
5. Take your favorite dessert glasses and butter them.
6. Fill the chocolate mass into the glasses.
7. Now put the filled glasses in the oven and bake them for 10 to 13 minutes at 180°. When you take them out the middle should be liquid!
8. Serve the cakes with some cream, ice and powdered sugar. Enjoy!