



Noger's Bakery



## How to make THE chocolate cake

In this recipe, you are going to learn how to make the best Chocolate Fondant cake ever! With simple ingredients, which everybody has, and also fast and easy to prepare for everybody!

### Ingredients:

90 grams of butter

4 times eggs

65 grams of sugar

85 grams of flour

1 pack vanilla sugar

200 grams of dark and milk chocolate



## 1. Step

Prepare the oven by preheating it to 200 degrees.

## 2. Step

Melt the chocolate and the butter in a bowl with the help of warm water until it goes from this to look like this:



## 3. Step

Finally you can take the melted chocolate out of the bath and put everything you got left into the bowl.





Now you have to stir vigorously until the mixture is well mixed.



## 4. Step

Prepare a cake tray, which is buttered and floured, then pour your mixture on it. After that, let it bake in the oven for 6-10 minutes, depending on how you like the inside. The less it stays, the more liquid will the inside be.



I hope you could make the cake succesful :)



