

# ULTIMATE CHOCOLATE CAKE

**PREPARATION** : 45 min

**COOKING TIME** : 1H - 1H15

**PRE-HEAT** : 160° C / Fan 140° C / Gas 3

Indulge yourself with this heavenly moist and fudgy chocolate cake – perfect for celebrations and special occasions : birthdays, christenings, weddings, romantic anniversaries... any excuse !

## **INGREDIENTS**

### **For the CAKE :**

- 150 g (unsalted) butter
- 150 g flour (+ baking powder)
- 200 g sugar
- 3 eggs
- 75 ml (butter) milk

### **For the DECORATION :**

- 200 g dark chocolate
- 25 g cocoa powder
- grated chocolate or almond paste



## **PREPARATION**

1. **Break the dark chocolate in pieces into a pan. Cut the butter into pieces** and tip in with the chocolate then warm through over a low heat until everything is melted – but don't overheat – stirring half way through. While the chocolate is melting :
2. **Mix the flour and sugar in a big bowl.** Don't forget to get rid of any lumps.

3. **Beat the egg yolks in another bowl** and stir in the buttermilk.
4. **Pour the melted chocolate mixture and the egg mixture into the flour mixture** – stirring until everything is well blended. You must have a smooth and quite runny consistency.
5. **Beat the egg whites until stiff and incorporate gently** into the previous mixture.
6. **Pour the preparation into a tin and bake** between 1H and 1H30 – if you push a skewer in the centre it should come out clean but the top should feel firm – don't worry if it cracks a bit. Then leave to cool completely.

**At this point you may want to stop** before becoming sophisticated and just serve this way with **dark chocolate frosting** and almond paste decorations for instance +++

But you might also want to try this out :

**When the cake is cold : cut it horizontally into three.** Prepare the ganache.

### GANACHE



1. **Chop 200 g dark chocolate** into small pieces and tip into a bowl.
2. Pour **275 ml double cream** into a pan + **2 tbsp golden sugar** and heat until it is about to boil.
3. Stir until the chocolate has melted and the mixture is smooth.
4. Take off the heat and pour it over the chocolate.

### FINAL STEPS

5. **Sandwich the layers together with just a little of the ganache.**
6. Pour the rest over the cake letting it fall down the sides – with the help of a palette knife for the finishing touches.
7. **Decorate with grated chocolate, chocolate curls or almond paste decorations.**

