

Rich Chocolate Cake



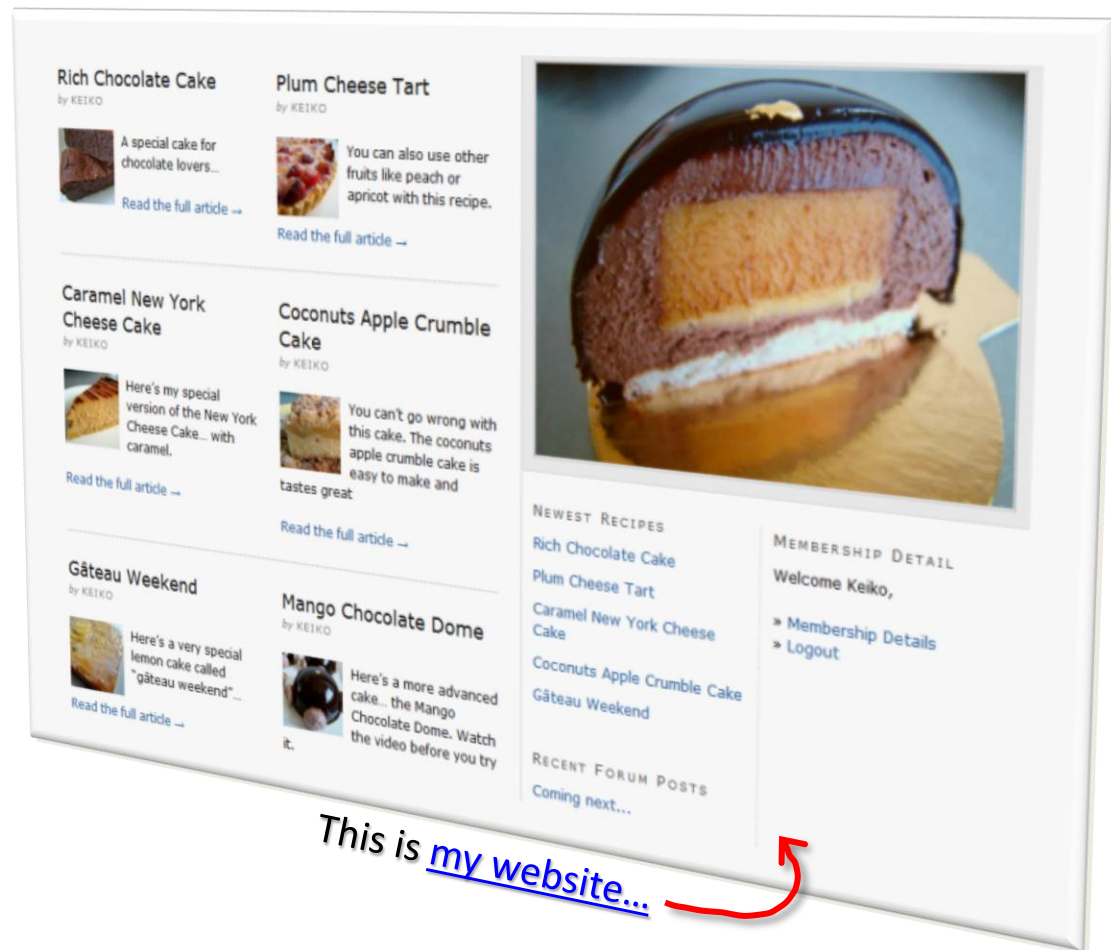
Dear pastry friend,

Keiko here. 😊

I'm a patissier and pastry teacher with a passion for delicious cakes and desserts.

I hope you enjoy my Rich Chocolate Cake. It's an easy cake, so give it a try and impress your friends with your baking skills. ;-)

Keiko...



This is my website...

AND NOW...

- Bake the Rich Chocolate Cake for your friends and family
- Share this pdf with your friends on facebook...
- Yes, it's OK to pass on this pdf file and make others happy, too... 😊

Rich Chocolate Cake

Ingredients for a 26 cm (10 inch) diameter round cake pan:

Dark couverture 400 g (14.1 oz.)
Butter 400 g (14.1 oz.)
Sugar 300 g (10.6 oz.)
Eggs 300 g (10.6 oz.)
Flour 1 table spoon

If you use a cake pan with a different diameter, you'll need to multiply all amounts (ingredients) with a factor:

cm	inches
26 cm → 1	10 inch → 1
24 cm → 0.85	9 inch → 0.81
22 cm → 0.72	8 inch → 0.64
20 cm → 0.59	7 inch → 0.49



This is one of the easiest cakes that we sell in the bakery. It's simple, but it's also one of the best selling cakes. 😊



First, prepare the cake pan.

Cover the bottom with a round sheet of baking paper.





Chop the couverture chocolate into small pieces.

Melt the butter in a saucepan and bring it to a boil. Be careful not to burn the butter.

Pour the hot butter onto the couverture chocolate in a large bowl.





Stir with a wire whisk until the chocolate is fully melted.

Add the sugar and mix very well.





In a separate bowl, beat the eggs (just a little).

Then, add the eggs to the chocolate and emulsify (i.e. mix very well). This is **really** important! 😊





Finally, mix in the sifted flour.

Use a spatula to also mix in the ingredients that stick to the side of the bowl.

Pour the mixture into the prepared cake pan.

Bake in your pre-heated oven for 30-35 minutes at 170°C (338°F).





After baking, let the cake cool down.

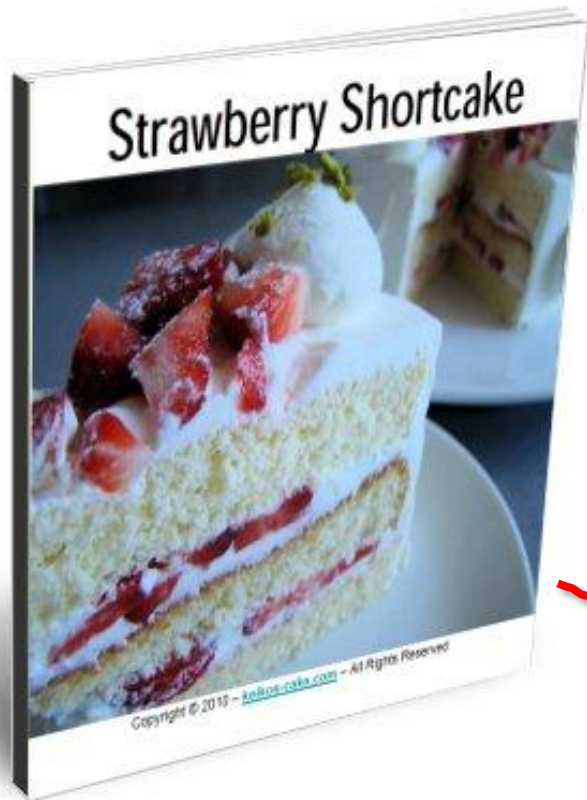
Cut the chocolate cake into 24 pieces.

It's a very rich chocolate cake, so it's better to serve this cake in small pieces. 😊

I prefer this cake served with non-sugar whipped cream... yummy!







Get the FREE ! Strawberry Shortcake Guide



HERE



- Detailed step-by-step instructions
- Includes the full recipe
- **Video** shows pastry master Keiko making the cake

Pick up your copy of [Keiko's Strawberry Shortcake](#)... it's FREE!