



# THE *French Chocolate Cake Recipe*

## *Gâteau au chocolat*

 6 people

 10 mins prep time



30 mins total time



Super easy

### INGREDIENTS

- 1  $\frac{1}{4}$  cup (200 g) of chocolate
- $\frac{1}{2}$  cup or 8 tablespoons (110 g) of butter, plus more for the baking dish
- $\frac{1}{2}$  + cups (120 g) sugar
- 4 eggs
- $\frac{1}{2}$  tsp of vanilla extract
- $\frac{1}{4}$  + cups (40 g) flour (or you favorite gluten-free flour)  
plus more for the pan
- $\frac{1}{4}$  + cups (40 g) almond flour (if you don't have this substitute it with regular flour)



## DIRECTIONS

1. Preheat the oven to 350°F (180°C).
2. Butter a round baking pan of about 8 inches in diameter.
3. Flour this baking pan as well by sprinkling it with a light layer of flour on top of the butter.
4. Break the chocolate down into smaller pieces and melt it together with the butter in a double broiler until they are completely smooth.. Set this aside for later when finished.
5. In a mixing bowl, with a whisk, beat the eggs and the sugar together.
6. Mix in the wheat and almond flour to the mixture.
7. Add the warm chocolate/butter mixture to the mixing bowl and mix well.
8. Pour the mixture into the baking pan.
9. Cooking time: If you would like the cake very moist and a little gooey on the inside then cook it for 15-20 minutes. If you desire a normal cake consistency then 25-30 minutes. I recommend reducing the cooking time to experience a real delish!
10. Serve warm or cold, even with a side of vanilla ice cream, and enjoy!

*Bon Appetit!*  
*Emilie Anne* 

