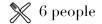


## THE French Chocolate Cake Recipe

## Gâteau au chocolat









## **INGREDIENTS**

- 1 ½ cup (200 g) of chocolate
- $\frac{1}{2}$  cup or 8 tablespoons (110 g) of butter, plus more for the baking dish
- ½ + cups (120 g) sugar
- 4 eggs
- ½ tsp of vanilla extract
- ½ + cups (40 g) flour (or you favorite gluten-free flour) plus more for the pan
- 1/4 + cups (40 g) almond flour (if you don't have this substitute it with regular flour)



## DIRECTIONS

- 1. Preheat the oven to  $350^{\circ}F$  ( $180^{\circ}C$ ).
- 2. Butter a round baking pan of about 8 inches in diameter.
- 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 Appetul!
Emilie Arre