

Ingrediënten



Ultimate One-Bowl Chocolate Dessert Cake

Recipe by **Donna Hay** from **Donna Hay - Fast, Fresh, Simple**



Serves 10

Ingredients

- 125g butter, chopped
- 375g dark chocolate, coarsely chopped
- 1 cup (175g) brown **sugar**
- ¼ cup (35g) plain (all-purpose) flour, sifted
- 2 tablespoons **milk**
- 1 cup (120g) **almond** meal (ground almonds)
- 5 eggs
- Cocoa, for dusting

Bron



<http://www.lifestylefood.com.au/recipes/15167/ultimate-onebowl-chocolate-dessert-cake>
Recept gezien op Njam

Recept

Method

- 1 Preheat oven to 170°C (325°F).
- 2 Place the butter and chocolate in a bowl and either microwave in short bursts until melted or melt in a heatproof bowl over a saucepan of simmering water.
- 3 Add the sugar, flour, milk and almond meal and mix to combine.
- 4 Add the eggs and mix well.
- 5 Pour mixture into a greased 22cm round springform tin lined with non-stick baking paper.
- 6 Cover the tin with aluminium foil and bake for 40 minutes.
- 7 Uncover and cool in the tin.
- 8 Dust with cocoa and serve with cream and berries.

Notes

The desired consistency of this cake is very fudgy. It is recommended to use a chocolate with 40% - 60% cocoa solids and to leave in the fridge until cold, as this is a dessert cake that needs to "set".

Info 26/02/2013 - Martine Lycke

Springvorm 22cm (Blokker) – onderkant en randen met bakpapier

Smelten boter en chocolade : 2 minuten microgolf

Test met : 1 uur in oven, iets te veel volgende met 50/55 minuten

29/04/2014

Groene silicone vorm Libelle, 35 minuten onafgedekt

Forums

Keza07 May 2011

I cooked this over the weekend for Mother's Day as well. Cookde mine for 40 minutes exactly and it was cooked all the way through with no problems. I did mine in a 26cm quiche pan instead of a cake pan. Served it with raspberry sauce, choc-coated raspberries and whipped cream. It was delicious. In between a choc mud cake and brownie, not as light as a choc cake.

lynda veale June 2011

After reading all the reviews I was a bit scared to cook the cake.... but as I had all the ingredients and I was making it for my husbands birthday I made it..... I cooked it for 1 hour and I used just dark cooking chocolate.... It turned out beatifully... will make it again...

Fotos

