

Chocolate cake, Carine Goren *et al.* 2006

Ingredients (for a 24 cm. diameter baking dish):

Cake:

150 gr. liquefied butter
300 gr. sugar (1.5 cups)
2 eggs
1 can of whipping cream (250 ml.)
1 can of sour cream (200 ml.)
180 gr. flour (1.25 cups)
1 table spoon baking powder
0.5 table spoon baking soda
70 gr. cocoa (1/2 a cup)

Frosting:

80 ml. of whipping cream (1/3 of a cup)
80 gr. of dark chocolate (it's OK to use the whole tablet- 100 gr.)

*. Preheat the oven for 170 degrees Celsius

1. Mix in a bowl- liquefied butter, sugar, eggs, whipping cream and sour cream.
2. Add (gradually, while mixing)- flour, baking powder, baking soda, cocoa
3. Whisk to a uniform mixture.
4. Pour to the baking dish which is pre laid with baking paper (I prefer to use an oiled dish).
5. Bake for about 40 minutes or until you stick a toothpick in the cake and it exits with a bit of moist (not completely dry).
6. Leave to cool.
7. After the cake has cooled down, prepare the frosting by dissolving the chocolate in the whipping cream on small heat- do not boil!
8. After the frosting has cooled down a bit, pour it evenly on the cake and leave to harden at room temperature or in the refrigerator.