#### Chocolate cake

## Image



# Chocolate cake

A devine chocolate cake topped off with our Chocuise Souplesse dark!

180°C, turn down to 130°C 50-55 min 4 stuks

## Ingrediënten

1.000 gr Damco pound cake mix
10 gr Damco cold binding agent
50 gr Cocoa powder
5 gr Salt
500 gr Whole egg
200 gr Butter, at 25°C
200 gr Whipping ceam, unsweetened, at room temperature
200 gr Dark chocolate, melted
300 gr Dark chocolate, chopped

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- 1. Mix Damco pound cake mix with Damco cold binding agent.
- 2. Add eggs, salt and cocoa powder and mix until smooth.
- 3. Add melted butter, melted chocolate and cream and mix for 1 minute until smooth.
- 4. Stir chopped chocolate through batter and fill lined tins with 500 gr of the mixture.
- 5. Place cakes into hot oven and turn oven down to 130°C.
- 6. After 20 minutes, carefully cut lines with a knife which was dipped in oil.
- 7. Once cooled, cover cake with **Chocuise souplesse dark** and decorate.

#### Image

