### The chocolate cake

### of Mamie Lisette

#### Ingredients

5 eggs

150 g of sugar

150 g dark chocolate

75 g of flour

50 g butter

#### Preparation

Preheat the 160 ° C oven.

Mount the egg whites.

Beat the yolks with the sugar until the mixture whitens.

Melt the chocolate with the butter in the microwave 600W or in a bain marie.

Add melted chocolate to the mixture, then the flour. Stir well.

Gently mix with the egg whites.

Pour into a 21 cm diameter and bake for 30 minutes. The center must be barely cooked.

Note: with a good oven, 25 minutes of cooking is enough, and we let the cake cool (and finish cooking) in the mold, out of the oven

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