

**INGREDIENTS**

- 250 g VIVANI Fine Dark
- 250 g butter
- 4 eggs
- 250 g raw cane sugar
- 2 sachets Bourbon vanilla sugar
- 250 g flour, all-purpose
- 80 g cocoa powder
- 2 tsp baking powder
- 250 g VIVANI Milk with Almonds
- 100 g VIVANI Milk
- 250 ml cream
- 240 g VIVANI Fine Dark 75 % Cocoa
- 50 g butter
- 125 ml cream

**Method**

Melt the butter and dark chocolate (crushed coarsely) in a water bath. Preheat the oven to **200 °C (175 °C fan oven)**.

Whisk the eggs and sugars together until white and creamy. Sieve the flour, cocoa and baking powder and then add them in. Finely chop up the almond and milk chocolate. Add in the chocolate butter, cream and then the chocolate pieces, and carefully mix until smooth.

Pour the mixture into a greased springform tin and bake for **approx. 25 minutes** (it should stay slightly moist). Leave to cool in the tin.

For the cream: melt the last 3 chocolate bars in a water bath. Then stir in the butter, and gradually mix in the cream. Spread over the cake for decoration (if it's too runny, leave it to cool.)

*level: 1*