Royal Chocolate Cake

INGREDIENTS

- 35 g cocoa
- 80 ml hot water
- 275 g brown sugar
- 4 eggs
- 125 g ground almonds
- 150 g butter, melted
- 150 g VIVANI Fine Dark Chocolate

- some butter

PREPARATION

Mix the cocoa with the water, stir in the sugar and beat the mixture well. Stir in the eggs one by one. Add the ground almonds, butter and chopped chocolate and mix together carefully.

Preheat the oven to **175°C (convection oven 160°C)**.

Transfer the mixture into a greased cake tin, lined with baking paper.

Bake the cake in the oven for approximately **45 minutes**.

Cake can be stored in the fridge for 3-4 days.

level: 1