



# Chocolate cake

Recipe by V-ZUG LTD



Preparation	13 Mins
Cooking time	13 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

with fruit compote

## Mixture

---

- 100 g dark chocolate, coarsely broken
- 100 g butter, cut into about 1 cm cubes
- 100 g sugar
- 3 eggs
- 25 g plain flour
- 25 g cocoa powder
- 1 tsp baking powder

## Compote

---

- 600 g apricots, pitted, cut into about 1 cm cubes
- 50 g sugar
- ½ tsp vanilla seeds

## Serving

---

Some icing sugar

## Mixture

---

Line the cake tin with baking paper.





Put the chocolate and butter in a glass bowl. Place the bowl on the hardened glass dish in the middle shelf position and melt the chocolate and butter using the microwave at 200 W for 6 minutes.

In a bowl, mix together the sugar and eggs until the sugar dissolves. Fold in the chocolate and butter mixture.

Add the flour, cocoa powder and baking powder and mix until a smooth mixture is formed. Turn the mixture into the prepared cake tin.

## Compote

---

Mix all the ingredients together in the porcelain dish.

## Baking

---

Place the cake mixture on the right and the compote on the left of the hardened glass dish in the middle shelf position of the cooking space. Bake at 180 °C for 13 minutes using the Power hot air with steaming mode.

## Serving

---

Dust the cake with icing sugar and serve with the compote.

## Cooking steps

---

**Power hot air with steaming 180 °C for 13 Mins**

## Tips

---

Enjoy the chocolate cake lukewarm. The compote can be made with any fruit.

## Accessories

---

Hardened glass dish

Microwave-safe cake tin

1-litre porcelain dish

