



Chocolate mud cake

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 10

Preparation

125 g chocolate, dark
100 g butter
2 eggs
80 g sugar
1 pinch of salt
1 vanilla pod
15 g flour
½ tbsp baking powder

Gently melt the chocolate and butter.

Cut the vanilla pod in half lengthwise and scrape out the vanilla seeds. Mix the vanilla seeds, eggs, sugar and salt until the mixture is very pale. Add the liquid chocolate/butter and mix together.

Mix the flour and baking powder together, add to the egg mixture and fold in. Turn the mixture into the prepared dish. Put the dish on to the wire shelf in the cold cooking space. Bake.

Varmluft 180°C i 25 Min.

2 egg white
100 g icing sugar
25 g cocoa powder
60 g raspberry jam

Beat the egg whites until stiff, sieve in the icing sugar and gently fold in the cocoa powder. Spread the jam over the cake and spread the egg white mixture evenly on top. Continue to bake.

Sæt bagværket ind

Varmluft 180°C i 20 Min.

Take the cake out of the cooking space and allow to cool down before cutting it.





Tilbehør

Wire shelf

Cake tin, length 32 cm

Yderligere oplysninger

Oprettet den

12.04.2023

