

Cook with the children...

...by Sarah
Delacroix...
**Chocolate cake for
children_...**



...History...

When the Great cook Sarah was a little girl, her mother cooked a cake; this cake, for every birthday and Sarah helped her mother to prepare this cake. And this is the first cake that Sarah cooked (burnt)...alone!

So it's a historical cake!



Ingredients

- 3 eggs
 - 2/4 lb of sugar
 - 2/4 lb of flour
 - 1 bag of yeast
 - 1/4 lb of molten chocolate or chocolate
- 1/3 cup of butter(65 grams)
 - 1 bag of vanilla flavoured sugar
 - candy to decorate!!!



Recipe:

Fist , preheat oven at 180°C
Next, mix eggs and sugar in a saucepan add flour and mix again.

Meanwhile, add yeast and vanilla

flavoured sugar and mix together.
In another saucepan melt chocolate.
Pour this molten chocolate in the first saucepan (with eggs, flour , sugar...) and pour the dough into a cake mould.

Bake the cake at 180°C (30 minutes)

Now enjoy!

(Put candies on the cake)

(don't eat like this baby!)--->

