



Gateau au Chocolat

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

- 200g dark chocolate (60% cocoa minimum)
- 13 tablespoons unsalted butter
- 4 eggs
- 2 cups caster sugar
- 1/2 cup all-purpose flour
- 1 1/2 teaspoons baking powder

Caramel Sauce

- 1/2 cup sugar
- 3 tablespoons unsalted butter
- 1/4 cup heavy cream

Instructions

Cake

1. Preheat oven to 400F. Grease and flour a 9-inch cake pan or sandwich tin.
2. Melt the chocolate in a metal mixing bowl over a saucepan of hot simmering water. Add the butter and stir well to mix the two ingredients completely.
3. Put the eggs and the sugar in a large mixing bowl and beat with a kitchen mixer or whisk until the mixture turns pale and doubles in volume. Add the flour, a tablespoon at a time, and the baking powder; mix well.
4. Add the chocolate mixture to the cake mixture and mix well. Pour into the prepared pan and bake 30-40 minutes, or until a knife inserted into the center

comes out clean.

5. Allow the cake to cool for approximately 15 minutes before unmolding.

Caramel Sauce

1. Heat a small sauce pan over medium heat. Add the sugar and melt until all of the sugar is dissolved, stirring constantly so as not to burn the sugar.
2. Add the butter and stir constantly until the butter is fully melted and incorporated.
3. Reduce heat to low, and add the heavy cream. Stir until fully incorporated, and the sauce is smooth and creamy.

Serve slices of cake with the caramel sauce poured/drizzled over the top.