



The ultimate chocolate cake

20'

Hands on

60''

Hands off

70'

Cook Time

6-8

Portion(s)

1

Difficulty



Ingredients

- 400 g dark chocolate couverture 65% cocoa
- 5 eggs, medium sized
- 100 g granulated sugar
- 175 g sunflower oil
- 80 g whiskey
- 80 g all-purpose flour
- 1 tablespoon baking powder (10 g)
- 1 pinch of salt
- icing sugar, for serving

Διατροφικός πίνακας

Nutrition information per portion

640 Calories (kcal)	46.0 Total Fat (g)	16.0 Saturated Fat (g)	44.0 Total Carbs (g)
32%	66%	80%	17%
28.0 Sugars (g)	10.0 Protein (g)	3.4 Fibre (g)	0.63 Sodium (g)
31%	20%	14%	11%

Method

- Preheat oven to 160* C (320* F) Fan.
- Break up 200 g of the chocolate couverture into very small pieces with your hands.
- Transfer to a **bowl** and cover with plastic wrap.
- Microwave for 2 - 2 ½ minutes, at 800 watts, to melt.
- When ready, remove the plastic wrap and stir with a spatula until the chocolate has melted completely and the mixture is smooth.
- In a separate bowl, add the eggs, sugar, olive oil and whiskey.
- Whisk until the ingredients are completely combined and the sugar has melted completely.
- Add the melted chocolate and set aside.
- Chop up the remaining 200 g of chocolate couverture with a **knife** and transfer to a clean bowl.
- Sift the flour, baking powder and salt into the bowl and lightly mix.
- Add the dry ingredients to the wet mixture and stir with a plastic spatula until all of the ingredients are completely incorporated.
- Grease a 10x20 cm **baking pan** with butter and add the cake batter.
- Bake for 1 hour and 10 minutes. To make sure it is done, insert the blade of a knife into the cake and if it comes out clean and dry it is ready.
- When ready, remove from heat and set it aside for 1 hour to cool.
- **Dust** with icing sugar and serve.