# **Margret´s W.F. Chocolate Cake**

Single layer - Moist

2 **eggs** &

2 dl **sugar** are whipped in a mixer (mixing ends here).

150 g **butter** &

150 g **dark chocolate** are melted carefully in a pot, then poured into the blend above, and stired lightly.

2 tsp. **dried coffee** is dissolved in 1 tblsp. of hot water, and poured into the dough.

1 tsp. **liquid vanilla essence** is poured into the dough; this is the treat.

1½ dl **wheat** is stired carefully into the dough

75 g chopped **hazelnuts** are stired carefully into the dough

A round form is smeared and dusted with wheat. This is a one-layer cake. Bake for 28-30 min. in 175 °C (until the surface cracks). It is normal for the center of the cake to be somewhat deflated.

As a coating melt 100 g **dark chocolate** carefully in 2 tblsp. of **butter**. Pour on cake. The

coating may be dropped. In that case, the cake may be dusted with icing sugar, if preferred.

As an extra dose of elegance, you might want to serve the cake with **whipped cream**!

Bon Appetite!

MVM, at all times!