



CHLOË BOWLER
complete wellbeing

DECADENT CHOCOLATE CAKE



Ingredients

- 120g dark chocolate
- 120g butter
- 150g caster sugar
- 50g cocoa powder
- 1 tbsp Vanilla extract
- 3 egg

Instructions

1. Melt the chocolate and butter over a pan of simmering water.
2. Add the sugar and stir in the cocoa and vanilla extract.
3. Beat 3 eggs and add into the mixture as well, then fold into a buttered cake tin.
4. Place in the oven at 160°C for 30 minutes, then let it cool slightly before turning out of the cake tin.

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