BAKING · AT HOME

Sticky chocolate cake

A soft and sticky chocolate cake. It usually takes about an hour.

175°C | About 15 min in the oven | 1 round tin



Get out

tick off when it is on the counter

- ☐ **Butter** — 100 g
- ☐ **Eggs** — 2
- ☐ **Sugar** — 300 ml
- ☐ **Plain flour** — 150 ml
- ☐ **Cocoa** — 4 tbsp
- ☐ **Vanilla sugar** — 2 tsp

Together: An adult helps at the hob and the oven.

How we bake

one step at a time

1. **Wash hands** — Put on an apron too.
2. **Turn on the oven** — 175°C.
3. **Melt the butter** — In a pan on low heat.
4. **Whisk eggs and sugar** — Until the batter turns pale.
5. **Mix in the rest** — Flour, cocoa and vanilla.
6. **Pour into the tin** — Grease the tin first.
7. **Bake** — 15 min — In the middle of the oven.
8. **Let it cool** — 30 min — Then cut into pieces.

Tip: Nice with whipped cream and raspberries.

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