DARK POUND CAKE

Start your day with two slices of homemade chocolate pound cake! The recipe for dark pound cake is a classic one, and it goes perfect with a glass of milk.

INGREDIENTS:

125 g extra dark chocolate Emilia
5 eggs
125 g butter
225 g sugar
125 g flour
1/2 package baking powder
some salt
some butter and sugar for the pan

🧑‍🍳 Difficulty
EASY

🕐 Preparation
85 min

🍰 Portions
6

1 Preheat the oven to 180°. Grate the chocolate into a bowl and add the sugar, flour, a pinch of salt and the eggs. Melt the butter in a double boiler and add to the mixture. Then add the baking powder.

TIP

Slices of this delicious pound cake can be served with raspberry or mixed berry coulis.

2 Grease a loaf pan and sprinkle on sugar, shaking off the excess. Then pour in the batter and bake for 1 hour at 180°.

3 Take out the cake, turn it over on a serving dish and return it a turned off oven for 10 minutes to let it dry.

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