

## **DARK SPONGE CAKE**

### **INGREDIENTS:**

5 EGGS - 125 G BUTTER - 225 G SUGAR

125 G DARK CHOCOLATE

125 G FLOUR - 1 PINCH SALT - BUTTER AND SUGAR FOR THE TIN

GRATE THE CHOCOLATE INTO A CONTAINER. ADD THE SUGAR, FLOUR, PINCH OF SALT AND EGGS.

MELT THE BUTTER IN A BAIN-MARIE AND ADD TO THE MIXTURE.

BUTTER A CAKE TIN AND SPRINKLE WITH SUGAR.

POUR THE MIXTURE IN AND PLACE IN THE OVEN FOR AN HOUR AT 180°.

TAKE THE PLUMCAKE OUT OF THE OVEN, TURN IT OUT ONTO A SERVING DISH THEN PLACE BACK IN THE TURNED OFF OVEN FOR ANOTHER 10 MINUTES TO REMOVE EXCESS MOISTURE.