

THE MUD CAKE

YOU NEED :

- 400gr of brown sugar or belgium « vergeoise »
- 150gr of sugar
- 250gr of butter
- 250gr of chocolate
- 4 eggs
- 30ml of sunflower oil
- 1 stick Maxwell (deshydrated coffee)
- 5gr of baking powder
- 180 ml of hot water
- 130 ml of milk

STEP 1



Grease the mold, cover the bottom with a circle of paper and the inside edge of a strip of paper that protrudes from the edge of the mold by about 10 cm.

STEP 2 :



MELT THE CHOCOLATE MUD CAKE - pour 180ml of hot water over the coffee in a saucepan and dilute.

- Pour in the butter in pieces, the 2 types of sugar and the chocolate in small squares.
- Heat gently until the ingredients are melted and well combined.
- Do not bring to the boil, the ingredients must melt but do not cook.

STEP 3



Pour flour, cocoa, baking soda, yeast & salt in a bowl, mix and make a well.

- In a pitcher, combine the eggs, oil and milk with a whisk

STEP 4 ;



Add 1 quart of the melted chocolate mixture at room temperature to the dough.

- Mix vigorously with a wooden spoon until smooth and supple.

- Add half of the remaining mixture and mix with a whisk.

Once smooth add all the rest of the chocolate mixture and mix well again.

STEP 5 ; COOKING MUD CAKE



- Pour into the mold completely lined with baking paper.

- Bake at 135 ° C for 1 hour and 40 minutes.

- Turn off the oven, open the door and leave the cake in for 10 minutes.

STEP 6 : STEAMING THE MUD CAKE



- Once out of the oven cover the cake by folding the baking paper over it.
- Wrap entirely in aluminum, be careful the mold is hot.
- Leave like this overnight.
- Do not refrigerate.