

# The recipe for sweet chocolate ingots



## INGREDIENTS:

- 4 eggs
- 230g sugar
- 120g of whole cream
- 220g flour
- 2 spoons yeast
- 100g butter
- 100g dark chocolate

## THE DIFFERENT STEPS:

- 1 - Preheat the oven to 165°C and butter your cake tin.
- 2 - In a bowl, combine the eggs, sugar, cream, flour and yeast. Mix well.
- 3 - Add the melted butter and warm, then the chocolate after melting it in a bain-marie.  
Mix again.
- 4 - Pour the dough into the little individual moulds.
- 5 - Bake for about 20min. This time depends on your oven. A toothpick must come out of the cake dry.
- 6 - Cool, unmold, arrange in a pyramid, decorate with gold coins, the sweet chocolate ingots are ready!