

Moist Chocolate Raspberry Cake

Everybody has these sweet temptations, this cake is here to make fulfill these temptations more quickly. With only a few ingredients and a few minutes of your time, this delicious cake can be yours.

Preparation time: **21 min** + Cooking time: **14 min** = **Total time: 35min**
Serves 6 people.

250g	Sugar
3	Eggs
2 tb.	Kirsch liqueur or raspberry brandy
125g	Butter
150g	Dark chocolate (~70%)
125g	Flour
300g	Raspberries (fresh or frozen)
	Powdered sugar



Simple Steps to Succeed

1. Preheat the oven at 250°C.
2. Coat a springform pan (~24cm in diameter) with little butter, spread with a paper towel. Add a small amount of flour, spread by tapping the rim of the backing dish.
3. In a bowl, beat eggs and sugar until fluffy with a whisk.
4. In a small pan, melt the butter and chocolate on low heat. Do not stir until all the chocolate is melted.
5. Sieve the flour and add to the egg-sugar mixture. Also add the liqueur.
6. Once the chocolate is completely melted, stir with a soft rubber scraper. Add to the dough and mix well.
7. Add the raspberries and gently stir with the rubber scraper (not the whisk).
8. Pour the finished dough into the springform pan, and bake in the lowest part of the oven for 14 - 16 minutes. Please note that the cake should still be liquid inside.
9. Take it out, let it cool down and remove the rim of the springform pan. Garnish with powdered sugar and raspberries once completely cooled down.