Chocolate Easter cake (Gâteau de Pâques au chocolat)

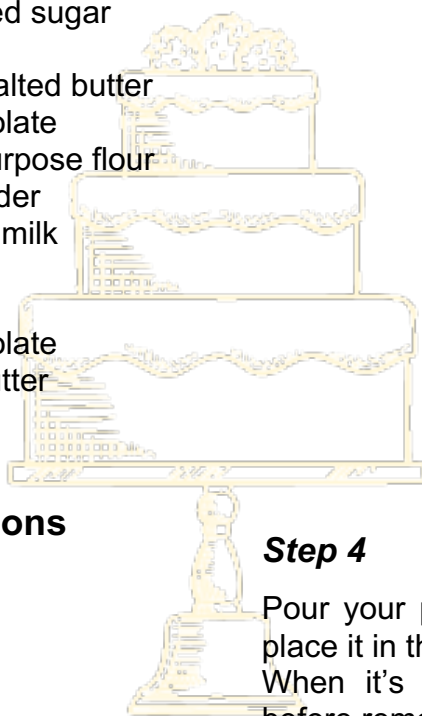| Servings 8	Prep time : 20min	Cook time : 40min	Resting time : 20min

Ingredients

Chocolate cake

- **2/3 cup (120g)** of granulated sugar
- **2** eggs
- **1 + 1/3 stick (150g)** of unsalted butter
- **5,6 oz (160g)** of dark chocolate
- **1 + 2/3 cup (200g)** of all-purpose flour
- **1 + 1/2 tbsp** of baking powder
- **1/3 cup + 1 tbsp (100g)** of milk

Decor
- **3,5 oz (100g)** of dark chocolate
- **3 tbsp (40g)** of unsalted butter
- Easter eggs for the decor

Step by Step instructions

Chocolate cake

Step 1

Preheat your oven at 170°C (338°F).

Line your cake pan with butter and flour and place it aside.
Pour in a mixing bowl the eggs and the sugar.
Whisk your mix until it becomes whiter.

Step 2

In another mixing bowl, place your dark chocolate with your butter and melt them together thanks to your microwave.
Then, pour your chocolate mix in your eggs mix and stir with a spatula.

Step 3

Add the flour and the baking powder and continue to stir.
Finally add the milk and stir until everything is well combine.

Step 4

Pour your preparation in your cake pan and place it in the oven preheated for 40min.
When it's cook, just let it cool completely before removing it from the pan.

Decor

Step 5

When your cake is completely cool, you could bake your chocolate icing.

Place in a mixing bowl the chocolate and the butter and melt them together in the microwave.

Step 6

Stir to obtain a smooth result and just pour it on the top of your cake to have a nice layer with some drops on the edges.

Place on the top your Easter eggs for the decor and let it solidify completely before serving.