

Chocolat Cake

Ingredients:

A cup of cold water,
2 teaspoons of instant coffee,
an oil cup,
a sugar cup,
4 eggs,
salt,
30 g cocoa (4 spoons),
300 g flour (3 cups),
2 yeast bags.

Ganache:

100 g soft cream,
tablespoon butter.

Method:

Mix all in an electric mixer except flour, put the mixture in the dish and add the flour and yeast and then mix all.
In the cup of cake, place the mixture after buttering and put it in the oven at 160 degrees for 25 minutes from below and then 15 minutes from both sides.

Preparing the ganache:

Heat the soft cream. Then add the extra 100 g of chocolate, stir until it melts, add a tablespoon of butter, stir it all, and let it rest for about 20 minutes.
Place the ganache over the cake over a strainer until the ganache covers all sides of the cake and decorate the cake as desired.