



Milk Chocolate
Cake

Family Secret

MILK CHOCOLATE CAKE



What do you need?

Butter.....	6.34 oz
Eggs.....	7
Sugar.....	6.34 oz
Flour.....	3.7 oz
Baking powder.....	1 sachet
Milk Vanuari 39% Mini Grammes	14.1 oz

What next?

Melt 11.6 oz of Mini Grammes® in a double-boiler and pour melted butter in. Whisk egg yolks and sugar together until blanched. Sift flour and baking powder together. Mix both batters together. Whip egg whites until stiff and gently fold them into the batter. Add remaining chocolate.

Pour into a buttered and floured sponge cake pan.

Bake in the oven at 350° F for 45 minutes. Remove from the pan and leave to cool.

Tip

In order to make chocolate shavings, melt chocolate in a double boiler on very low heat and pour onto a tray. Wait for chocolate to harden and make chocolate shavings using a soft blade.