



Amélie De Spot's Belgian Chocolate Cake



"The secret ingredient: it's super easy to do with your kids and spreads love!"
— Amélie De Spot | Lead instructor, Singapore

Ingredients:

- 200 grams of butter
- 200 grams of dark Belgian chocolate
- 4 eggs
- 150 grams of sugar
- 1 heaped tablespoon of flour



Directions:

1. Preheat the oven to 180 degrees Celsius
2. Heat the chocolate with the butter, in a microwave or pan
3. Meanwhile, beat the whole eggs with the sugar
4. Combine the chocolate with the sugar and eggs mixture
5. Add the flour
6. Pour in a baking tin and bake in the oven for 15 to 20 minutes

It's that simple! Enjoy!