

# HOW TO MAKE

## The best chocolate cake

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 7 oz dark chocolate</li><li>• 7 oz butter</li><li>• 6 eggs</li><li>• A pinch of salt</li><li>• 3.5 oz sugar</li><li>• 1 table spoon orange juice</li><li>• The zest of one orange</li></ul>	1	Chop the chocolate. Cut the butter in small pieces. Combine in a bowl and melt 1 to 2 minutes in the microwave (depending on power level).	<ul style="list-style-type: none"><li>• 7 oz dark chocolate</li><li>• 7 oz butter</li></ul>	<i>« Add a serving of whipped cream or vanilla ice cream for an even more scrumptious dessert...»</i>
	2	Add the sugar to the chocolate mix and whisk well. Separate egg whites and egg yolks. Whisk the whites firm with the pinch of salt. Add the yolks to the batter one by one, whisking well.	<ul style="list-style-type: none"><li>• 3.5 oz sugar</li><li>• 6 eggs</li><li>• A pinch of salt</li></ul>	
	3	Add the orange juice and zest. Mix well. Fold in the egg whites. Pour in well-buttered individual serving pans that stand the heat. Cook 20 minutes max in a preheated oven (400 fahrenheit)	<ul style="list-style-type: none"><li>• 1 TBS orange juice</li><li>• The zest of one orange</li></ul>	