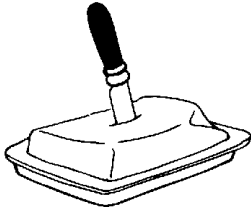


GÂTEAU AU CHOCOLAT

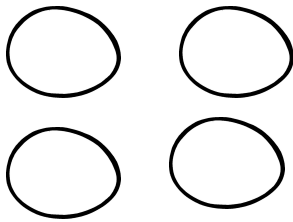
Ingrédients :



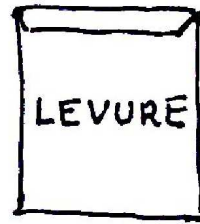
125 g de beurre



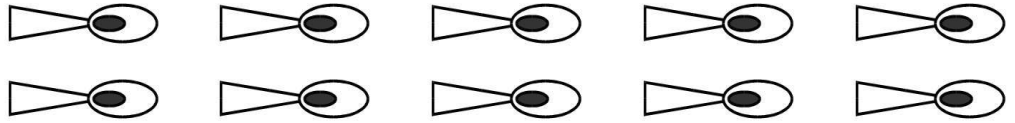
200g de chocolat



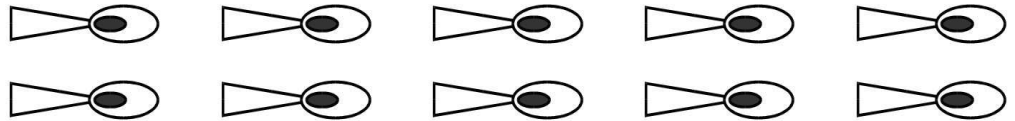
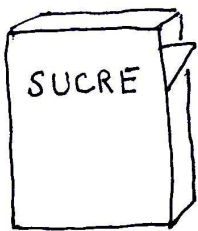
4 œufs



1 sachet de levure

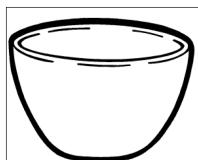
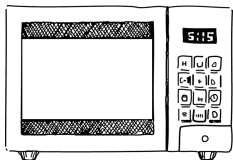
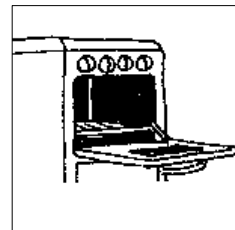
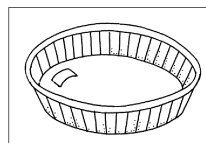
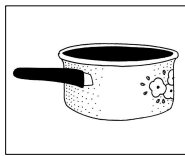


10 cuillères à soupe de farine

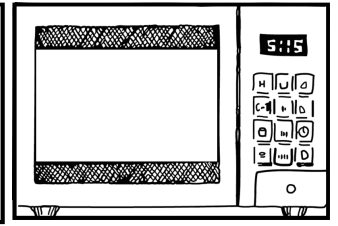
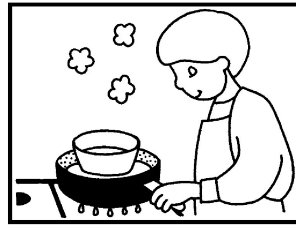
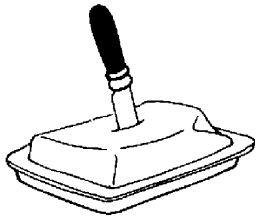


10 cuillères à soupe de sucre

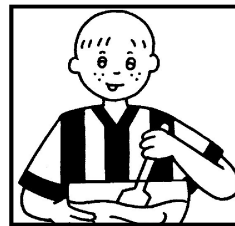
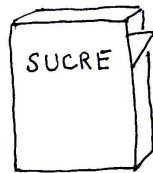
Ustensiles :



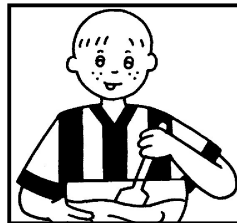
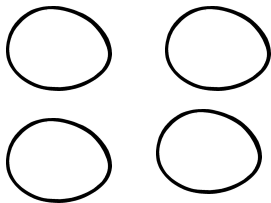
Préparation



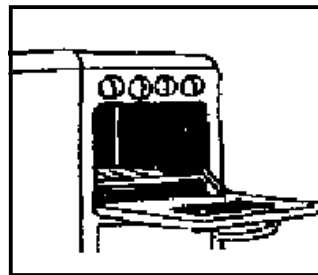
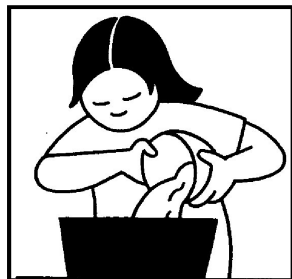
1- Faire fondre le chocolat et le beurre au bain-marie ou au micro-ondes.



2- Ajouter le sucre et bien mélanger.



3- Mélanger les œufs un par un puis la farine et la levure.



4- Verser la pâte dans un moule beurré et cuire au four à 150°C pendant 25 à 30 minutes.