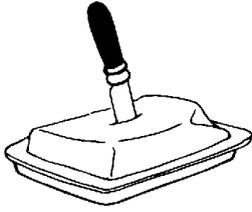


# GÂTEAU AU CHOCOLAT

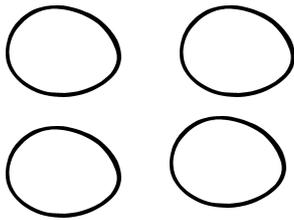
## Ingrédients :



125 g de beurre



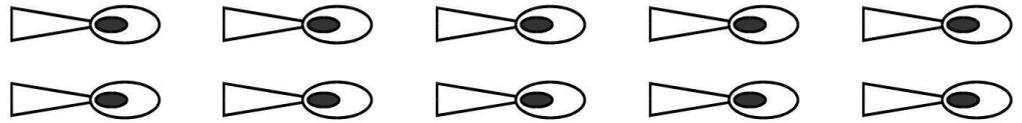
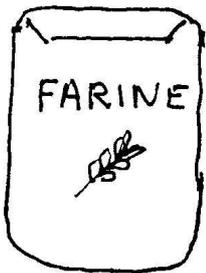
200g de chocolat



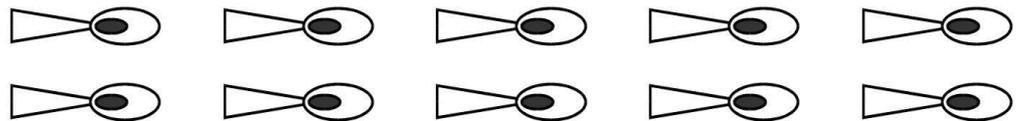
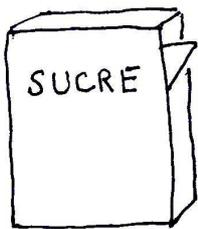
4 œufs



1 sachet de levure

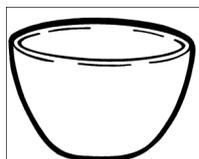
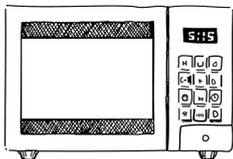
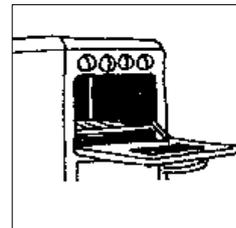
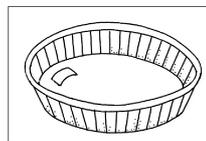
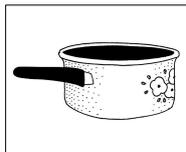


10 cuillères à soupe de farine

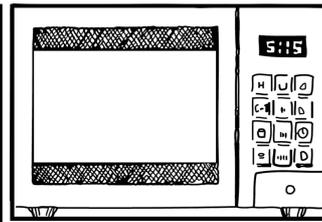
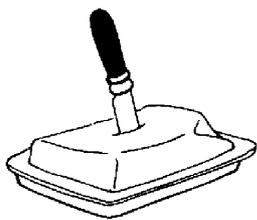


10 cuillères à soupe de sucre

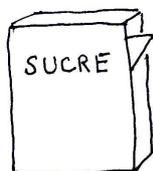
## Ustensiles :



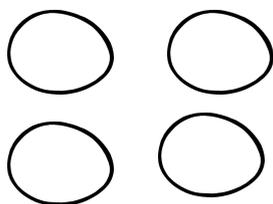
# Préparation



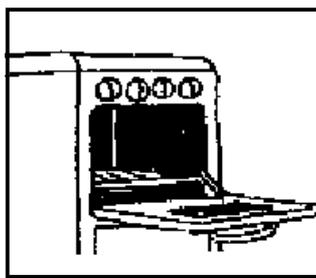
1- Faire fondre le chocolat et le beurre au bain-marie ou au micro-ondes.



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.