



**VIRTUAL CLASS - Gâteau au Chocolat d'Anne-Marie (Traditional French Country Chocolate Cake)**

- Below you'll find a shopping list as well as the recipes. We highly recommend reading over the recipes prior to the class.
- In the interest of time, we will only prepare the Black Bean & Sweet Potato filling during the program. As a courtesy, we have also included our recipes for two alternative fillings. You are welcome to prepare them **in advance** of the class.
- **Please have all ingredients washed and pre-measured and equipment ready so we can get started right away.**
- Remember, when it comes to Zoom, the bigger the screen, the better the experience.
- If you won't have all of the ingredients listed in the shopping list by the time of your scheduled class, **DON'T PANIC & DON'T RUN TO THE STORE!** We'll figure out a way to improvise with what you **DO** have in your pantry & fridge!
- Don't feel like cooking along? No problem! Feel free to watch, take notes and ask questions so you can prepare the dishes at your leisure.

## **INGREDIENT/EQUIPMENT LISTS:**

- 3 Tbsp milk
- 125g (4.5oz) chocolate
- 125g (1/2 cup + 1 Tbsp) butter cut into little cubes
- 125g (1/2 cup + 2 Tbsp) sugar
- 1/3 cup flour
- 2 eggs
- 1 tsp vanilla
- 1/2 tsp salt
- extra flour and oil for the cake pan

## **SUGGESTED EQUIPMENT**

- 1 medium saucepan
- 1 whisk
- 1 large bowl (for the batter)
- 1 medium bowl (to mount the egg whites)
- 1 hand mixer
- 1 rubber spatula
- 1 cake pan (regular size / any shape)
- Optional: parchment paper cut to the dimension of the bottom of your cake pan (easier to take the cake out of the mold once cooked)

## **Recipe: Gâteau au Chocolat d'Anne-Marie (Traditional French Country Chocolate Cake)**

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- 125g (4.5oz) chocolate
- 125g (1/2 cup + 1 Tbsp) butter cut into little cubes
- 125g (1/2 cup + 2 Tbsp) sugar
- 1/3 cup flour
- 2 eggs
- 1 tsp vanilla
- 1/2 tsp salt
- extra flour and oil for the cake pan

Preheat the oven to 350F.

In a saucepan over medium low heat, melt the chocolate in the milk. Once completely melted, add the butter 1 cube at a time whisking constantly. Remove from the heat and let it cool to room temperature.

In a large bowl, mix the yolks and the sugar together and whisk for at least 5 minutes or until it becomes thick, fluffy, and doubles in volume.

Add the melted chocolate to the egg mixture. Mix well. Add the vanilla and the flour and mix gently until well combined.

Mount the egg white in a medium bowl. Begin whipping your egg whites on low speed until they become foamy and frothy. Once the egg whites are foamy, add the salt and increase the speed to high until the eggs become whipped to a stiff peak. Add to the chocolate mixture and fold gently.

Grease the cake pan and lightly dust it with flour. Remove any excess of flour. Pour the chocolate batter in the cake pan.

Cook in the oven for about 30 minutes - insert a toothpick or skewer into the center of your cake. If it comes out clean, it is done!

Cool down completely before taking the cake out of the mold.

Enjoy!

