



Dandelin's chocolate cake

Dandelin has a real sweet tooth. Do you too? Bake Dandelin's favourite cake at home with your parents and practise German words at the same time!

tip

In most European countries, lots of food packaging also includes a description of the ingredients in German. See if you can find it and decipher the ingredients! Maybe you can even find products with German names at the supermarket?



Ingredients

4 Eier (= 4 eggs)

150 g Zucker (= 150 g sugar)

115 g Butter (= 115 g butter)

45 g Schokolade (= 45 g chocolate)

115 g Mehl (= 115 g flour)

1 Prise Salz (= 1 pinch of salt)

45 g süßen Kakao (= 45 g sweet cocoa)

1 kleiner Löffel Vanillearoma (= 1 small spoon of vanilla flavouring)

550 ml Milch (= 550 ml milk)

Preheat the oven to 160 degrees. Cover a baking dish (approx. 20 x 20 cm) with baking paper.

Melt butter and chocolate in a water bath, stir well and leave to cool. Warm up some milk. Add flour, salt and cocoa into a bowl. Stir well.

Beat egg whites until stiff using a mixer.

Mix sugar and egg yolk and then blend in the mixer until the mixture is about twice as big and turns a light-yellow colour. Add the vanilla extract and the mix of chocolate and butter, and stir well. Then add the mixture of flour, salt and cocoa. Finally, add the milk. Mix until smooth without any lumps. Carefully add the egg white and mix by hand. Now put the mix in the baking dish.

Bake for 50–60 minutes or until the surface looks nice and crispy. The mixture should still wobble a bit if you shake the baking dish lightly.

Take out of the oven and leave to cool down, then decorate as you wish. Dandelin likes his cake best with some fresh fruit or a big glass of milk!

Enjoy!