

Chocolate cake with buckthorn jam

5 eggs, 150 gr sugar, 150 gr butter, 1 sp vanillasugar

150gr Fiji chocolate, 50gr Valrhona cocoapowder, 200gr flour, 2 tsp baking soda.

Filling: Buckthorn jam

Coverture: 200gr Fiji chocolate, 50gr butter, 10 cl cream. dried buckthorn flakes

In a bowl, whip together sugar, vanillasugar and butter, adding one egg at a time.

Mix in the chocolate, just melted! Not too hot!

Add flour, baking soda and cocoapowder.

Bake at 180 deg, 50 minutes

Cool and cut cake in two layers.

Decorate one layer with jam, put the second layer on top

In a pot, mix at low heat chocolate, sugar and cream and cover the cake.

Decorate with buckthorn flakes.