

# Chocolate Crispy Cake

## Ingrédients

- 200g dark chocolate
- 150g salted butter
- 100g sugar
- 4 eggs
- 50g flour
- 50g cornstarch
- 5g baking powder
- 1 teaspoon vanilla extract
- 40 to 50g crushed lace pancakes

## Préparation

1. Mid-September, the perfect time to start autumn recipes!
2. So here we go, I'm starting with this moist chocolate cake that is also crispy thanks to its layer of lace pancakes on top.
3. A very simple but extremely good recipe that will delight everyone at snack time!
4. Ingredients : I used Guanaja chocolate and Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Preparation time: 15 minutes + 30 minutes of baking  
For a cake with a diameter of 20 to 22cm: Ingredients : dark chocolate salted butter sugar 4 eggs flour cornstarch baking powder 1 teaspoon vanilla extract 40 to 50g crushed lace pancakes  
Recipe : Whisk the whole eggs with the sugar and vanilla.
6. Melt the butter and chocolate, then add them to the previous mixture.
7. Then add the sifted flour, cornstarch, and baking powder.
8. Pour the batter into your greased and floured mold, then cover it with the crushed lace pancakes, pressing them slightly into the batter.
9. Bake in the preheated oven at 180°C for about 30 minutes (a knife blade should come out dry).
10. Let cool, then unmold and enjoy!