

# Meringue chocolate cake

## Ingrédients

- 120g dark chocolate
- 120g butter
- 1 pinch of salt
- 2 eggs
- 2 yolks
- 80g sugar
- 25g maple syrup
- 150g flour
- 7g baking powder
- 2 egg whites
- 50g sugar
- 60g powdered sugar

## Préparation

1. It's time to bring out the plaids, the hot drinks and of course the chocolate cakes!
2. Melt the chocolate with the butter.
3. Whisk together eggs, yolks, sugar and maple syrup.
4. Add the melted chocolate and butter.
5. Stir in the flour, salt and baking powder.
6. Pour the batter into your buttered pan/ring.
7. Bake for 20 minutes at 170°C, during which time prepare the meringue (it must be ready at the end of the 20-minute baking time).
8. You will have a little too much meringue, you can bake the rest separately on a sheet of baking paper.
9. Whisk the egg whites, gradually adding the mixed sugars.
10. Continue to whisk until you have a smooth, glossy meringue.
11. Spread the meringue on the cake as soon as it comes out of the oven, sprinkle with a little cocoa and mix lightly with a knife.
12. Bake again for about 20 minutes at 150°C.
13. The meringue should be cooked on the outside when you take it out of the oven.
14. Let cool, then remove from the mould and enjoy!