



Thursday August 12th at 5:30 pm MDT

GÂTEAU AU CHOCOLAT FONDANT TOOLS:

- Measuring cups and spoons
- Mixing bowls
- Double boiler (or microwave)
- Sharp knife
- Can opener
- Spatula
- Egg separator
- Large whisk
- Sifter
- Large plastic bag (ie. Ziplock)
- Scissors
- 9 silicone moulds
- Square baking pan



INGREDIENTS:

- 1/4 cup butter
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup evaporated milk
- 2 full eggs + 1 yolk (3 eggs in total)
- 3 tbsp white sugar
- 3 tbsp cake flour
- 2 tsp cocoa powder
- 1 pinch of salt

POINTS TO PREPARE:

- Preheat oven to 425 degrees F