CAKE WITHOUT OVEN (IN A POT) WITH CHOCOLATE SAUCE

Ingredients
4 tablespoons of sugar
1/5 flour
1/5 cocoa
200 ml water (cup)
200 ml milk (cup)
Chocolate sauce:
2 tablespoons raw cocoa
1/5 baking powder (one and a half tablespoons)
200 grams of flour (2 cups)
50 ml vegetable oil (tea cup)
200 ml milk (cup)
10 grams (one tablespoon) vanilla
150 grams of sugar (a cup)
3 eggs

Directions
First, put a little water in a pot on the stove. Secondly, we grease the cake pan with a little extra, and then a little flour and set it aside. To prepare the cake: In a bowl we put eggs, sugar, a spoonful of liquid vanilla, then we mix the ingredients with a hand whisk until we get a liquid consistency, then add warm milk, vegetable oil, then we beat them a little again, and then we add flour, baking powder, Then we move all the ingredients from the bottom up until the flour melts in the mixture, then we pour a little of the mixture into another bowl and add cocoa to it and we stir the mixture, and then we pour the previous two mixtures into the cake mold, then we put a wooden stick in the mixture and move the stick Mix a little. Leveling stage: We put the cake mold in a pot of boiling water over a medium heat and close it with the lid of the container, and put a cloth over the lid as well, and leave it for half an hour, and then we check the cake’s levelness on a wooden stick, and we take the cake mold out of the pot and then leave it aside for half an hour. An hour to cool and then turn the cake on a tray. To prepare the chocolate sauce: In a bowl we put sugar, cocoa, flour, milk, water, then we mix the ingredients until melted, then we raise the bowl over the fire until it boils with constant stirring, and then we pour the sauce into another bowl. Application stage: we pour the sauce in the middle of the mold and decorate it with the addition of pieces of fruits (as desired), then the cake is ready.

CHEF OMAR

Bon Apetit!