

SALTED BUTTER CHOCOLATE CAKE





SERVES 6



This is the dessert I make when I don't know what dessert to make. It sounds like a second choice, but it's not at all. It's the popular choice, the one that I know everybody will always like and that never goes out of fashion. The salted butter is a subtle touch; you can taste it, but I'm careful never to let it overpower the chocolate, which would be hard anyway, because this cake is just so chocolate-y. I like to bake this cake so it's set but still moist, but my kids often ask me to take it out a minute or two earlier so it's runny and delicious. The choice is yours.

6½ TABLESPOONS / 90 G SALTED BUTTER, PLUS MORE FOR THE PAN

8 OUNCES / 230 G BITTERSWEET CHOCOLATE, CHOPPED

6 LARGE EGGS

1½ CUPS / 300 G SUGAR

1¾ CUPS / 200 G ALL-PURPOSE FLOUR

1 TEASPOON FLEUR DE SEL

1 TEASPOON VANILLA EXTRACT

A HANDFUL OF RED BERRIES OR CURRANTS (OPTIONAL)

CONFECTIONERS' SUGAR, FOR SERVING

1. Preheat the oven to 325°F / 160°C. Grease a 9-inch / 23 cm cake pan with butter and line the bottom with a round of parchment paper.

2. Pour an inch or two of water into a medium saucepan and bring to a simmer. Combine the butter and chocolate in a heatproof bowl and set on top of the pan of simmering water. Stir until the butter and chocolate are melted. Remove from the heat and let cool for 10 minutes.

3. In a medium bowl, whisk together the eggs and sugar until light and fluffy. In another bowl, sift the flour and add the fleur de sel.

4. Stir the melted chocolate mixture into the egg mixture. Add the vanilla. Fold in the flour until just combined. Pour the batter into the prepared cake pan and bake for about 30 minutes.

5. Let cool in the pan for at least 1 hour before unmolding. Serve topped with berries, if desired, and a sprinkling of confectioners' sugar.