



What's in the
Willy Wonka's Hat?

Chocolate! What
else!?



*Different people,
Different chocolate cakes!*

Roberta's Soft Chocolate Cookies

Samuele's Chocolate cake

Marta's Chocolate cake

Roberta's Chocolate cake

Carla's Chocolate cake without eggs

Giulio's Kinder fetta a latte

Chiara's Caprese cake

Chiara's Chocolate plum cake

Lucia's Chocolate mousse

Roberta's Soft Chocolate Cookies

Ingredients for about 39 cookies

175 g of dark chocolate chips

100 g of butter at room temperature

100 g of sugar

2 eggs

1 teaspoon of vanilla essence

175 g of white flour

A pinch of salt

90 g of walnuts in small pieces

75 g of white chocolate chips

Sufficient melted chocolate



Melt the chocolate in a double boiler, put the chocolate in a pot and weigh it in a saucepan with a bit of boiling water. Stir often with a wooden spoon, then remove the pan from the heater. In a bowl mix the butter with the sugar, the eggs and the vanilla, using an electric mixer for 2-3 minutes then add the melted chocolate and stir the mixture well. Stir in the flour, the minced walnuts and the white chocolate. Cover the bowl with a sheet of plastic wrap and place the mixture in the refrigerator for one hour. Preheat the oven at 190°. Butter the baking tray. Put the mixture on the baking tray using a metal spoon and spread the chocolate distant one from the other. Bake the cookies for 8-10 minutes. Take the cookies out of the oven and let them cool for 5-7 minutes. When cooled, decorate them with the melted chocolate.

Samuele's Chocolate cake

Ingredients

200 g of flour

200 g of sugar

100 g of dark chocolate

50 g of cocoa

5 eggs

50 ml of milk

A pinch of salt



Melt the chocolate in the microwave oven. In a cup, cut up the butter and leave it out of the fridge at room temperature. Mix the butter with the eggs, then add the milk and the cocoa. Butter a baking-pan and pour the mixture into it. Put into the oven and bake at 180° for 60 minutes.

Marta's Chocolate cake

Ingredients

250 g of sugar

6 eggs

250 g of butter

200 g of flour

250 g of black chocolate

1 bag of baking powder



Melt butter and chocolate together. In a bowl beat the eggs with the sugar, then add the melted butter and chocolate. Stir well and add the flour and the baking powder. Mix all again. Butter a baking-pan pour the mixture into it and bake at 180° for 30 minutes.

Garnish with 250 g of mascarpone cheese and Nutella as you like.

Roberta's Chocolate cake

Ingredients

200 g of butter

200 g of dark chocolate

6 eggs

160 g of potato starch

2 spoons of milk

200 g of sugar

1 bag of baking powder



Beat the yolks with the sugar then add 180° of butter and the chocolate that you melted with 20 g of butter. Mix well and add potato starch, milk and baking powder, after that the beaten albumes. Pour the mixture into a buttered baking-pan and bake at 150° for 45-50 minutes.

Carla's Chocolate cake without eggs

Ingredients

600 g of flour

500 g of sugar

2 bags of baking powder

150 g of bitter cocoa

750 g of milk



First flour, sugar, cocoa and the two bags of baking powder, then add the milk a little at a time. Mix the mixture very well and pour it into a buttered baking pan and put it into the oven at 160° for about 45 minutes. When it is ready, take it out of the oven. Cut it and fill it with nutella and whipped cream. Spread the cake with some vanilla sugar.

Giulio's Kinder fetta a latte

Ingredients

6 eggs	350 g of flour
300 g of sugar	150 g of butter
6 tablespoons of unsweetened cocoa	2 bags of baking powder
	2 glasses of milk

Beat the egg yolks with the sugar and then add and mix the egg whites and all the other ingredients. Pour the mixture into a buttered baking-tray and bake at 180° for about 30 minutes. When the cake is ready, take it from the oven and cut it into rectangular pieces after that spread Nutella on both sides and put on one of the two sides at least a centimeter of very firm whipped cream.



Chiara's Caprese cake

Ingredients

10 eggs	250 g of sugar
75 g of cocoa	150 g of almonds
75 g of flour	100 g of dark chocolate
250 g of butter or margarine	2 bags of baking powder

Melt the butter at room temperature. Separate the eggs into two different bowls. Mix sugar and butter together and add one yolk at the time. Add the flour and the cocoa slowly, then the melted chocolate, after that the almonds in small pieces, the whites parts of the eggs and finally the yeasts and the two bags of baking powder. Bake at 180° for 40 minutes.

Garnish with whipped cream and Nutella.

You can add a bit of salt to make the white part of the eggs more firm.



Chiara's Chocolate plum cake

Ingredients

180 g of softened butter	2 pinches of salt
180 g of sugar	2 teaspoons of cocoa
280 g of flour	50 g of dark chocolate
6 eggs	2 teaspoons of an orange liqueur
60 g of potato starch	Sufficient drops of chocolate
1 bag of baking powder	50 g of minced

Mix softened butter, sugar and the liqueur. Add one egg at the time. Sift the flour, the potato starch, the cocoa and the baking powder on the mixture, then the nuts and the chocolate. Mix all these ingredients. Pour the mixture in a well buttered plum-cake tin and put it into the oven at 175° for about 55-60 minutes, till the surface is golden and the inside dry.



Lucia's Chocolate mousse

Ingredients *(serves 4 people)*

4 oz plain chocolate

½ oz butter

4 eggs

Find a large saucepan and a mixing basin. A second basin will be required for whisking the egg whites. Set out four individual serving glasses for the finishing mousse. Half fill the saucepan with hot water and set the mixing basin over the top. Break the chocolate into the basin. Stir occasionally until the chocolate has melted, then add the butter and stir well to mix. Separate the eggs, putting the whites into the second basin. Add the yolks to the chocolate mixture. Stir the yolks and chocolate together thoroughly and then remove the bowl from the heat. Whisk the egg whites until stiff. Then using a metal spoon fold them gently into the chocolate mixture. Pour the chocolate mousse into the serving glasses. Chill in the fridge until the mousse is quite firm – about 2-3 hours.

