



Moist Chocolate and Almond Loaf Cake

Ingredients

Chocolate bars

150 grs.

Eggs

2 units

Butter

100 grs.

Flour

6 tablespoons

Sugar

4 tablespoons

Almonds

40 grs.

Thick Dulce de leche (Caramel)

50 grs.

Preparation:

Melt the chocolate and butter in the microwave. Then add the eggs and sugar and mix well.

Put the almonds in the flour and stir. Then mix well with the chocolate preparation until the batter is homogeneous. Pour the batter in the Tarta Express up to ½ cm. approximately. Put the Thick caramel in a piping bag and make a line of approx. 1 cm. wide along the TartaExpress and then cover

it with the rest of the chocolate batter reaching half of the TartaExpress height. Cover and microwave for 2 minutes on high.

