

Melt in the middle chocolate cake with mascarpone and dark beer



Up to 15 min.



Simple



Vegetarian



Zubereitung

1. **GOLDSTEIG Butter** and chocolate over a bain marie. Mix the sugar and egg and then mix this with the chocolate butter.
2. Slowly stir the flour and **GOLDSTEIG Mascarpone**, in and fill the mixture into the previously buttered Dutch oven (cast iron cooking pot) or cups.
3. In cups: bake in the oven at 200°C for about 12 minutes. In the Dutch oven, 4.5 size: bake in the oven at 200°C for 30-40 minutes or with indirect heat on a kettle barbecue at 200°C for 40 minutes.

Tip: Prepare the mixture and freeze portions in cups. Bake frozen for about 15 minutes. The smaller the baking mould, the shorter the baking time.

Zutaten



For 12 people:

- 250 g **GOLDSTEIG Mascarpone**,
- 300 g dark chocolate
- 300 g **GOLDSTEIG Butter**
- 400 g sugar
- 2,000 g flour
- 10 eggs
- 100 ml strong dark beer
- Gingerbread spices

