**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** |  Bolo de Chocolate Húmido |
| **Author:** | Mafalda Pereira |
| **Origin:** | Águas Santas, Porto, Portugal |
| **Characteristics:** | It’s a quick, cheap and easy yet very delicious dish. |
| **Who created it?** | Alexandra Pereira (Mother of Mafalda) |
| **Why is it special?** | It's a recipe that my mother has been making since I was little. |
| **When do I eat it?** | I eat it when I'm with my family. |
| **Ingredients:** | For the cake:2 cups of flour with yeast1 cup of powdered chocolate1 cup brown sugar½ cup of oil1 cup of warm water2 eggs1 tablespoon baking powderFor the chocolate icing:3 tablespoons powdered chocolate1 tablespoon of margarine or butter4 tablespoons of milk1 can of condensed milk |
| **Preparation:** | 1. Mix all ingredients except the baking flour and beat everything very well. There is no specific order, but I advise you to mix the dry ingredients first and then the oil, water and eggs. (The secret for the cake dough to become fluffier is the time it you mix the batter so it should never be less than 4 minutes.)
2. Add the baking powder and mix again for another 30 seconds.
3. Pour the preparation into a pan greased with butter and sprinkled with flour, or lined with cooking paper, and place it in a preheated oven at 180º for 40 to 50 minutes.
4. For the icing, place the powdered chocolate with the margarine and the milk in a saucepan over heat and constantly stir.
5. When it is almost boiling, add the condensed milk and stir well until a creamy mixture is obtained.
6. Cover the cake, half-cooled, with this icing still warm - so that it can penetrate the dough slightly.
7. Decorate the cake using white chocolate shavings and/or strawberries.
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| **Servings:** | 8 people |
| **Cooking time:** | 40 minutes |
| **Picture:** |  |