**Little red riding hood-GERMANY**

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We choose Wine, Bread and Cheese. Because of the Wine he gets drunk and the cheese is heavy in the stomach and hot. For the dessert we think of some gummibears and Chocolatecake, when he eats these he gets stomach problems from the ingredients.

Ingredients for one big cake

preparation

Working time approx. 25 minutes

Melt chocolate with butter in the water bath. Stir eggs with sugar and add flour and cocoa and baking powder. Add the chocolate-butter mixture and undercut. Preheat the oven to 160 °C over/under heat and bake the cake in a greased springform pan for 30 min.

Heat the cream. Break the chocolate into pieces and put in a bowl, add the hot cream and stir until the chocolate has melted. Spread the cast on the cake and leave to cool.

https://www.chefkoch.de/rezepte/2742441426332010/Saftiger-Schokokuchen.html

150 g dark chocolate

250 g butter

120 g sugar

5 Eggs

2 tbsp flour

2 tbsp cocoa

1 tsp baking powder

For the casting:

100 g dark chocolate

100 ml whipped cream

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100 g dark chocolate

100 ml whipped cream