**CHOCOLATE PATEL**

2 eggs

2 cups of sugar

1/2 cup cocoa powder

2 teasons baking powder

2 teasons baking soda

1 1/2 cups cow´s milk

½ cup soft butter

1 teason vanilla

2 eggs

1/2 teaspoon salt

3 cups of icing sugar for glaze

250 grams of bitter chocolate for frosting

6 tablespoons frosting butter

6 tablespoons of glaze water

enough of apricot jam

**Preparation**

In a bowl combine flour, sugar, cocoa, baking powder, baking soda and salt. Stir at low speed with the blender.

Add milk, butter and vanilla. Beat with mixer at low speed, then beat 2 minutes at medium speed, add egg and beat 2 more minutes. Put in a round mold of 22 cms. in diameter, greased and floured.

Bake at 180 ° C for 30 or 35 minutes. Remove from the oven and cool on a rack 10 minutes. Remove from the mold and let cool completely.

To make the glaze: melt chocolate and butter over low heat, remove from heat and add the glass sugar and hot water always moving. If necessary add more water to have the consistency of glaze

Glaze the cake and let it drain on the sides to cover it completely

