



# HALLOWEEN



## Graveyard chocolate cake



### Cake:Ingredients:

- 1 cup of tea of warm milk;
- 3 eggs;
- 100 ml of oil;
- 2 cups of tea of sugar;
- 1 cup of tea of chocolate powder;
- 2 cups of tea of wheat flour;
- 1 table spoon of baking powder



### Preparation:

- Put the eggs in the blender and beat for three minutes then add the sugar, chocolate and oil until smooth.
- Last add the yeast and beat until mixed.
- Plate in a rectangular shape, greased with butter sprinkled with chocolate in powder.
- Bake for about fourteen minutes in the preheated oven at 180°.

### Topping Brigadier: Ingredients:

- 1 package of chocolate biscuits;
- 1 package of warm candy;
- 1/3 package of cornstarch biscuits;
- 1/2 bar of melted chocolate;

### Preparation:

- Grind the chocolate cookies until they look like sand.
- After the cake is ready and cold place the brigadier on top and the crushed biscuit.
- Cut the cornstarch cookies in half and write in chocolate on them as if they were tombstones (in this case, it was written RIP- Rest In Peace).
- After the chocolate dries place the tombstones on the cake and finish with the worms.

**ENJOY !**

