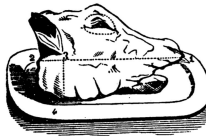




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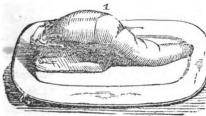
Chocolate Cake Recipe

Cooking & Cuisine Guide



Half a Calf's Head Boiled








should be cut in thin slices from 1 to 2, the knife passing down to the bone. The best part in the head is the throat sweet-bread, which is situated at the thick part of the neck 3, and should be carved in slices from 3 to 4, and helped with the other part. If the eye is wished for, force the point of the carving-knife down on one side to the bottom of the socket, and cut it quite round. The palate or roof of the bottom of the lower jaw, and nice gristly fat about the ear. The brains and tongue are generally sent to table on a separate dish; the centre slice of the tongue is considered the best.



A Tongue

should be cut across, nearly through the middle, at the line 1, and thin slices taken from each side; a portion of the fat which is situated at the root of the tongue, being assisted with each.

Ingredients:





-  **Flour:** 2 1/4 cups all-purpose flour
-  **Sugar:** 1 cup granulated sugar
-  **Eggs:** 3 large eggs, at room temperature
-  **Cocoa Powder:** 1 cup unsweetened cocoa powder
-  **Milk:** 1/2 cup whole milk, at room temperature
-  **Salt:** 1 teaspoon kosher salt
-  **Vanilla Extract:** 1 teaspoon pure vanilla extract

Instructions:

- 1 Preheat oven to 350°F (180°C). Grease two 9-inch round cake pans and line the bottoms with parchment paper.
- 2 Mix together flour, sugar, cocoa powder, and salt in a medium bowl. Add eggs one at a time, whisking well after each addition.
- 3 Melt chocolate in a double boiler or in the microwave in 30-second increments, stirring between each interval until smooth.
- 4 Whisk together milk, vanilla extract, and melted chocolate until well combined.
- 5 Add dry ingredients to wet ingredients and whisk until just combined. Divide batter evenly between prepared pans.
- 6 Bake for 30-35 minutes or until a toothpick inserted in the center comes out clean.

Cool cakes on wire racks for 10 minutes before transferring to a serving plate. Slice and serve.

This HTML content includes:

-  A main title with an H1 tag
-  An ingredients section with unordered list tags (UL) followed by each ingredient in its own li element
-  Instructions section with ordered list tags (OL) and numbered steps
-  A paragraph for the recipe name and a final paragraph with serving instructions