To make a delicious chocolate cake for 10 people I will need : 1 stick of butter, 1 cup of sugar, 3 ounces of chopped chocolate, 2 cups of all purpose flour, 1 1/4 cups of milk, 2 eggs, 1 teaspoon vanilla, 2 teaspoons baking power, 1/2 teaspoon of salt and ½ teaspoon baking soda.

Preheat my oven to 350 degrees. Grease two 9" cake pans. Cut some wax paper to fit in the bottom of each pan. Lightly grease the wax paper and sprinkle flour on the pan. Turn upside down to remove excess flour.

First I melt 3 ounces of chocolate. I can melt it in a small sauce pan on top of stove on low heat. Stir every so often until melted. Now I use a mixer and beat butter. While beating the butter add with sugar. Separate egg yolks and whites. Add the yolks, chocolate and vanilla. I mix until it has a smooth consistency and no longer.

In a separate bowl I mix flour, baking soda, baking powder and salt. Now I want to take turns adding a little flour, then a little milk. Keep adding a little of each until they are gone.

Now I want to beat egg whites until they form stiff peaks. Now fold them by hand and place in the batter. Gently mix the batter by hand and put it in pans. Cook for 30 minutes until the top of the cake becomes a beautiful golden colour. The cake should spring back when I press it. Then Turn it onto a cooling rack and leave to cool completely.