CHOCOLATE CAKE (BROWNIES)

Ingredients
3 eggs
100 grams of sugar (3/4 cup)
200 ml milk (cup)
100 ml vegetable oil (half a cup)
10 grams baking powder (envelope)
1 teaspoon liquid vanilla (or vanilla envelope)
150 grams of flour (one and a half cups)
3 tablespoons cocoa
sauce:
A cup and a half of milk
100 grams of sugar (3/4 cup)
50 ml vegetable oil (a quarter of a cup)
2 tablespoons cocoa
50 grams of dark chocolate
Butter cream:
200 g butter (mould)
150 g sweetened condensed milk (half a cup)
2 teaspoons Nescafe
2 tablespoons water

Directions
We turn on the oven at 180 degrees (above and below; for about 20 minutes). To prepare the cake: In a bowl we put the eggs, a teaspoon of liquid vanilla (or a vanilla envelope), then we beat them, and then we gradually add the sugar and with continuous whisking (until the eggs double in size and the sugar melts), then we add milk (dough), oil vegan, and in another bowl we put flour, baking powder, cocoa, then we pour the dry mixture over the liquid mixture and with continuous mixing of the mixture, then we pour the mixture into a tray greased with butter, then put the tray in the oven for 30 minutes (in half), and after the cake is leveled Turn off the oven heat and leave the cake in it for 10 minutes, then remove the cake from the oven and cut it. To prepare the sauce: In a bowl we put milk, sugar, vegetable oil, cocoa (raw; and if it is not raw, reduce the amount of sugar until you have a balanced sugar content), then we mix all the ingredients, and then add dark chocolate (chopped), and then we beat The ingredients again, then put the pot on the fire for 10 minutes with continuous stirring of the mixture (the sauce must come with you liquid so that the cake can drink; the sauce must be hot when you add it to the cake), and then we pour the hot sauce on the cake and leave the cake aside for 30 minutes. To prepare the butter cream: In a bowl we put the butter (at room temperature), then we beat it (with a food processor or blender) until it becomes light in color, and then add the milk (and you put powdered sugar 200 g instead of condensed milk) and we continue to beat the ingredients, and then we melt the Nescafe With a little water, then we add the Nescafe to the previous mixture (you use the flavor you want, as desired), and then we mix all the ingredients well until the mixture changes color and the Nescafe melts, and then we put the cream in the special cream bag. Application stage: We decorate the cake with cream with the addition of pistachios, strawberries or any type of fruit, then the cake is ready to be served.

Bon Apetit!