

Chocolate Condensed Milk Cake

Indulge in a rich and moist chocolate cake made with condensed milk and soft cheese. This delightful dessert is perfect for a single serving and is sure to satisfy your sweet tooth!


35 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup condensed milk
- 1/2 cup all-purpose flour
- 2 eggs
- 1/4 cup semi-skimmed milk
- 2 tbsp soft cheese
- 1/4 cup melted chocolate
- 1/4 cup granulated sugar

Steps

- 1 Preheat your oven to 350°F (175°C) and grease a small baking dish.
- 2 In a mixing bowl, combine the condensed milk, eggs, and semi-skimmed milk. Whisk until smooth.
- 3 Gradually add the flour and granulated sugar, mixing until well incorporated.
- 4 Fold in the melted chocolate and soft cheese until the mixture is uniform.
- 5 Pour the batter into the greased baking dish and smooth the top.
- 6 Bake for 25-30 minutes or until a toothpick comes out clean from the center.
- 7 Allow to cool slightly before serving. Enjoy your chocolate delight!