

Chocolate Decadence

1lb.	Semi-sweet chocolate
1/2 lb.	Butter
6 ea.	Eggs
1 Tbs.	Sugar

Procedure:

1. Preheat oven to 425 degrees. Spray an eight inch cake pan with vegetable oil spray.
2. Combine the chocolate and butter in a double boiler. Melt the chocolate mixture. Keep warm.
3. Combine the eggs and sugar in a mixing bowl. Heat the egg mixture over hot water until it reaches 120 degrees. Whip the eggs with an electric mixer at high speed until they have doubled in volume. This will take from five to six minutes.
4. Fold the chocolate mixture into the eggs. Pour chocolate batter into prepared cake pan. Bake for ten minutes or until the outside of the cake has puffed and browned. The center of the cake will still be jiggly. Cool cake at room temperature, then freeze.
5. When you are ready to remove the cake from the pan, set cake pan in a pan of warm water. Then turn the pan upside down and tap. The cake should slide right out.
6. Decorate cake with whipped cream and serve in a pool of raspberry puree.



Raspberry Puree

2 ea. 12 oz. pkg. of frozen raspberries
6 Tbs. Sugar

Procedure:

Thaw raspberries. Puree in blender. Add sugar and puree again. Strain through a fine strainer to remove the seeds.

Chantilly Cream

(flavored whipped cream)

1/2 cup Whipping cream
4 tsp. Sugar
1/2 tsp. Vanilla

Procedure:

Combine cream, sugar and vanilla. Whip at a high speed until stiff peaks are formed.