
Chocolate Chocolate Intensity

From the Victorian Christmas Dinner of the
Manassas Gourmet Club
12 - 16 servings
Top with [Raspberry Mint Sauce](#) and Whipped Cream

Quantity	Ingredients	Preparation Notes
12 oz	Semi-Sweet Baking Chocolate	• Preheat oven to 425 degrees.
1/2 C + 2 Tbsp	Butter	• Line an 8" or 9" round cake pan with wax paper and butter the paper.
4	Eggs	• Heat chocolate and butter in small bowl over hot water, stir until melted and then remove from heat.
2 Tbsp	Sugar	• Place eggs and sugar in another bowl, place over (not in) simmering water and beat with wire whisk until mixture begins to thicken and is luke warm.
1 Tbsp	Flour	• Then remove from heat.
1 C	Raspberries Raspberry Mint Sauce Whipped Cream	• With mixer, beat warm egg mixture until light and fluffy.
		• Fold in flour
		• Fold 1/4 of the egg mixture into chocolate. Then fold all chocolate into the egg mixture
		• Pour chocolate egg mixture into pan
		• Bake 15 minutes
		• Cool in pan on wire rack
		• Cover with plastic rack and freeze several hours or overnight
		• To unmold, dip bottom of pan into hot water for about 1 minute and then invert onto platter.
		• Spoon 2 - 3 tbsps of Raspberry Mint Sauce onto plate and top with portion of cake
		• Scatter a few raspberries around
		• Top with a dollop of whipped cream.