



G=Gluten Free, V=Vegetarian, L=Lactose Free

Desserts & Sweets

Seventh Lake House Flourless Chocolate Cake

- (8) oz Semi-Sweet Chocolate
- (½) lb Butter
- (1 ¼) cups Sugar
- (5) each Eggs

Preheat oven to 300 degrees. Spray 9" round cake pan with non-stick spray, Line BOTTOM ONLY with wax paper, spray wax paper. On stovetop, in medium pan, melt butter. Add chocolate and stir to melt. In mixing bowl, mix eggs and sugar until blended. Fold together with chocolate/butter mixture. Carefully pour into lined cake pan. Bake in oven, IN WATER BATH ½ WAY UP, 2 hours (or more...until top is cracked). Remove from water bath and place on cooling rack (in pan). When cool loosen sides and invert out of pan onto platter, remove wax paper

NOTES: When you remove from oven the cake will seem very moist (and almost undercooked)...it will firm up. I let cool completely, then cut into serving slices and refrigerate. Can be served warm (warm in microwave) or cold. Best served with fresh berries, raspberry sauce, strawberries or ice cream.

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