

Chocolate Melting Cake

Last May there were over 100 people from our home school group that took a cruise. This was by far everyone's favorite dessert for the trip. Linda was lucky enough to get this recipe from the chef and then she shared the recipe with the group. I like to keep a good thing going.

Warning! This dessert is addictive and may be hazardous to your waist and hips. There - I said it. Consider yourself warned. Make this dessert for **Valentine's Day** and your family will love you even more. If they fail to love you after making this, then take a cruise without them!

12 oz package semi-sweet chocolate
2 1/3rd sticks of real butter
7 eggs
1/2 cup sugar
1/2 cup plain flour

Melt chocolate and butter. I micro waved them for 2 minutes but you could also melt these ingredients in a double boiler. While chocolate and butter is

melting, add sugar and 4 of the eggs. Wisk by hand a couple of minutes, then add flour and remaining eggs. Wisk to blend. Then add the egg, flour, sugar mixture to the melted mixture. Pour into greased Ramekin cups.

Bake on 425 for 15-20 minutes. Garnish with sweet chocolate, chocolate sauce, or powdered sugar. Serve with ice cream on the side.

Makes 8-10 Ramekin cups.

