



## CARNIVAL'S CHOCOLATE MELTING CAKE

Dreaming of a Carnival Cruise and our Chocolate Melting Cake for dinner. You can easily recreate this guest favorite at home!

### INGREDIENTS

- 8oz. Dark chocolate
- 1 cup (2 sticks) butter
- 7 Eggs
- 6 Tablespoons of Sugar
- ½ Cup Flour

### METHOD

- Preheat oven to 375 Degrees
- Melt the chocolate and butter, cool 10 minutes
- In a separate bowl, mix 4 eggs and sugar, and whisk for a few minutes
- Add flour and whisk
- Add remaining 3 eggs
- Add the egg mix to the melted chocolate and mix
- Pour 5oz mixture into 7oz ramekin
- Bake until just done, about 15 – 20 minutes

### CHEF'S TIP

*Make sure the eggs are at room temperature and chocolate is warm enough while making the mixture. Then, serve with ice cream and a fruit garnish.*

