

DEFINITELY CHOCOLATE CAKE

2 – FOUR-OUNCE STICKS OF UNSALTED BUTTER (HALF A POUND)

1 CUP SEMI-SWEET CHOCOLATE

3 OUNCES UNSWEETENED CHOCOLATE

1 ¼ CUPS SUGAR

5 LARGE EGGS

BUTTER A 9 INCH SPRINGFORM PAN. SPRAY PAM ON THE BUTTER. SPRINKLE THE BOTTOM AND SIDES OF THE PAN WITH SUGAR, TAPPING OUT ANY EXCESS. WRAP FOIL AROUND THE BOTTOM AND 2 INCHES UP THE OUTSIDE OF THE PAN TO PREVENT LEAKAGE.

IN THE TOP OF THE DOUBLE BOILER, OVER SIMMERING WATER, PUT THE BUTTER AND ALL THE CHOCOLATE, MELT, STIRRING UNTIL SMOOTH. REMOVE THE TOP FROM THE DOUBLE BOILER AND COOL A LITTLE.

IN A LARGE BOWL, WHISK THE SUGAR AND EGGS TOGETHER. STIR IN THE CHOCOLATE MIXTURE AND BLEND WELL.

POUR INTO THE PREPARED SPRINGFORM PAN. BAKE IN A 325° OVEN 'TIL A SOFT CRUMBS APPEARS (TEST WITH TOOTH PICK), APPROXIMATELY 35 MINUTES.

REMOVE THE SIDES OF THE SPRINGFORM PAN. LEAVE THE BOTTOM INTACT. DUST THE TOP OF THE CAKE WITH COCOA. SERVE SMALL PORTIONS AS IT IS DEFINITELY CHOCOLATE AND VERY RICH.

YUMMY SERVED WITH WHIPPED CREAM, MOCHA CREAM, ICE CREAM AND OR BERRIES.

SERVES 10 TO 12.