



Name: Bradley Forman

Recipe Title: Chocolate Bay Cake

Recipe Ingredients:

- 1/2 pound melted sweet chocolate
- 3 table spoon sugar
- 3 table spoon water
- 4 egg yolks well battered
- 20 lady fingers (small)=2 packages
- 1 cup of whip cream

Recipe Instructions:

1. Add sugar, water and egg yolks to the melted chocolate.
2. Cook slowly till thick and smooth in double pan, stirring constantly.
3. Fold in the egg whites, line a mold with lady fingers, place layer of filling, continue alternating lady fingers and filling until all used up.
4. Finish with lady fingers. But in refrigerator for at least 1 hour. When ready to serve, turn cake onto cake plate and cover with whipped cream.