



Ken Mayer

Cell: 602-750-3678
Office: 480- 603-3310
Email: ken@huntrealestateaz.com

One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Laurie's Chocolate Nemesis Cake

½ cup water
1 cup sugar, split
1 lb good bittersweet chocolate (70% cocoa or more), shaved or crumbled
2 sticks unsalted butter, cubed
7 large eggs

1. Grease bottom & sides of a 9" springform pan. Dust sides only with flour and line bottom with parchment paper. Preheat oven to 325°.
2. In a large saucepan, heat water & ½ cup sugar over medium heat until sugar completely dissolves. Add chocolate and butter, stirring constantly until melted. Remove from heat and cool for 15-30 minutes.
3. In a large bowl, beat eggs with other ½ cup sugar using electric mixer until mixture thickens and triples in volume (at least 8 minutes). With wire whisk, fold chocolate mixture into egg mixture until completely blended.
4. Wrap springform pan with tin foil to prevent water from leaking in. Pour batter into pan. Place filled pan in a large roasting pan, and add enough boiling water to cover springform pan halfway up the side. Bake 30-35 minutes, until edge begins to set & thin crust forms on top.
5. Remove from water bath and cool on wire rack until cake is at room temperature. Cover and chill overnight in refrigerator.
6. 30 minutes before serving, remove cake from pan, running a sharp blade around edge to loosen cake. Turn it upside down on a plate to remove parchment paper, then turn right-side up on cake plate. Garnish with fresh whipped cream and sliced fruit or berries. Makes 12 or more servings.



Hunt Real Estate ERA, Lucas Division

4040 W Ray Road
Suite #8
Chandler, AZ 85226
