



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

'Chocolate Cake Divine'

12 ounces semisweet chocolate

1/2 cup butter

4 egg yolks

2/3 cup sugar

1 cup sifted cake flour

1 1/4 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1/2 cup milk

1 tsp vanilla extract

2 egg whites

Melt chocolate and butter in a heavy medium saucepan over low heat. Remove from heat to cool. In mixing bowl, beat egg yolks until thick and gradually beat in 1/3 cup sugar. Continue beating until very thick. In a separate bowl, sift together flour, baking powder, baking soda and salt. Add dry ingredients to egg mixture alternately with milk; beat until smooth. Add chocolate mixture and vanilla. Beat egg whites



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until stiff; gradually beat remaining 1/3 cup sugar into egg whites. Fold egg white mixture into batter. Pour batter into two greased and floured 8-inch round layer cake pans. Bake chocolate cake at 375 degrees for about 25 minutes, or until cake springs back when touched.

'Chocolate Leaves' (garnish)

**lemon, mint or rose leaves
chocolate**

Melt chocolate of choice in a double boiler. When chocolate is melted, paint it on leaves with a small pastry brush (or new paint brush). Place painted leaves on wax paper to cool or refrigerate. Once cooled, peel leaves and garnish cake with chocolate leaves.