## Carnival's Melting Chocolate Cake (Carnival)

6 oz. Dark Chocolate
6 oz. butter
4 eggs
3 oz. sugar
2 oz. flour

In a double boiler (or really heavy bottomed pan) melt the chocolate and butter.

Mix eggs and sugar and whisk for a few minutes, then add flour.
Add the egg mix to the melted chocolate and mix.
Pour the mixture in a greased mold.
Bake at $390^{\circ}$ for 14 minutes.
Makes 4 servings.

