

SPECIAL BLENDER CHOCOLATE CAKE

2 squares (1 oz. each) unsweetened chocolate
1/2 cup melted butter
1 cup sugar
1/2 cup milk
2 inches lemon zest
2 eggs
1 tsp. vanilla
3/4 cup all-purpose flour
2 tsp. baking powder

Place the chocolate and the hot melted butter in the blender and cover and blend for 40 sec. at high speed. Add the sugar, milk, lemon rind, eggs, and vanilla. Cover and blend 40 sec. Sift together the flour and baking powder. Pour over the blended mixture. Cover and blend at medium speed for 45 sec. Pour into buttered 8 inch round cake pan. Bake at 350 degrees F. for 30 to 35 min. or until cake is well done.

Bosch Kitchen Centre
healthykitchens.com