

# CHOCOLATE SIN

**1 pound milk chocolate (I prefer Callebaut)**  
**1 pound semi-sweet chocolate (I prefer Callebaut or Valrhona 55%)**  
**2 sticks sweet (unsalted) butter**  
**9 eggs (large or extra large)**  
**2 or 3 bags of frozen whole raspberries**  
**(NOT in sauce or juice)**  
**2 oz. Chambord (more or less)**  
**Whipped cream**

Butter a 10 inch springform pan, line the bottom with wax paper, butter the paper and sprinkle with flour. Preheat oven to 350 degrees. If the springform pan might leak, place a pizza pan on a lower shelf to catch the drips.

Melt the chocolate and butter together in a microwave. Allow to cool to room temperature.

Beat the eggs (no need to separate) with a good electric mixer until very light - about quadrupled in volume.

Transfer the chocolate mixture to a large bowl, fold in about half of the eggs and mix together. Fold in and mix the rest of the eggs.

Bake about 45 minutes, until the outside is set up firm and the inside is just set. Let the cake cool in the pan on a rack, remove the side of the pan, invert on a plate, and peel off the paper. I used to freeze this and thaw it, but I think that tends to toughen it. Simply let it sit in a cool place until fully cooled. Room temperature will give the best serving consistency (soft).

Thaw, sieve and strain the raspberries. The sauce is much smoother if the seeds are removed. Blend in the Chambord and chill the sauce until serving. Add the whipped cream to each piece as served.