

Bette Le Mae

From: Jennie @ On the table tonight adapted from Ruttger's Bay Lake Lodge recipe

BETTE

4 oz. non-dairy chocolate chips
2 oz. non-dairy dark chocolate
½ c. boiling water
1-1/3 c. sugar
2 sticks non-dairy butter
5 whole eggs

GLAZE

½ c. soy cream
1-1/2 c. non-dairy chocolate chips



Line a 9-inch cake pan with wax paper on the bottom. Preheat oven to 350° F.

Bring water and sugar to a rolling boil. Reduce heat slightly, add chocolate and butter and melt, whisk until well combined. Remove from heat then add eggs slowly, whisking constantly until totally combined. Pour chocolate mixture into cake pan and place in larger pan filled with hot water. Bake for 30 minutes in water bath, and then remove from oven. Allow cake to sit in water bath for 10 minutes, then remove cake pan to a cooling rack and allow to completely cool.

In a saucepan bring soy cream to a boil over medium-high heat. Add chocolate chips and stir until the chocolate is melted and combined with soy cream. Pour over cake and set aside to cool.