



Gammy's House Recipes

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Chocolate Glob

3 eggs
1 1/2 cups sugar
3/4 cup flour
3/4 cup butter, unsalted, melted
1 cup walnut halves
4 oz. high quality bitter baking chocolate, melted

Preheat oven to 350 degrees.

In a large mixing bowl, beat the first 3 ingredients together until fluffy.

Slowly blend in the melted butter and walnuts.

Pour this mixture into a greased 8 inch square baking dish.

Pour the melted chocolate over this batter and swirl it through with a knife or spatula until the whole mixture looks rippled.

Bake for 15-20 minutes until the mixture is cake-like at the edges and gooey (but not raw) in the center.

You can now serve the glob immediately. Be sure when serving it to give each person a bit of the outer cake-like section and some of the "goo" from the center. Top each serving with whipped cream.