

# recipe

## Flourless Chocolate Decadence

SERVINGS: 4 PREP TIME: 20 min. COOK TIME: 1 hr.

FROM THE KITCHEN OF: Chef Tom Moran, Hershey Park

### INGREDIENTS

- ½ c. Water
- 1 c. Granulated Sugar
- ½ lb. Unsalted Butter
- 1 12 oz. Bag Hershey's Special Dark Chocolate Chips
- 3 ½ Whole Eggs, Beaten

### DIRECTIONS

1. Preheat oven to 300 degrees
2. In a 3 qt. sauce pot, bring the water sugar and butter to a full boil.
3. Turn off the heat and stir in the chocolate chips, mixing until fully melted
4. Temper the eggs, by adding 2-3 ounces of the hot chocolate mixture to the eggs while whisking constantly. After 2 additions of the chocolate mixture, you can add the egg mixture back to the pot with the remaining chocolate mixture again, while stirring constantly.
5. Pour mixture into an 8-9 inch pie pan, set the pie in a large pan with 1-2 inches of water, and bake at 300 degrees for 1 hour to 1 hour and 15 minutes.