

CHOCOLATE LASAGNA

INGREDIENTS:

CAKE:

1 Box Devil's Food Cake
2 eggs
¼ cup water

2 eggs
1 Carrot, Shredded
1 Zucchini, Shredded
1 Squash, Shredded

FILLING:

3 cups Mascarpone Cheese (may sub low fat Ricotta)

1 tbsp. vanilla
1 1/2 c. sugar
1/2 c. chopped nuts
1/2 c. chocolate chips

CHOCOLATE GANACHE:

1 lb. bittersweet chocolate, chopped
2 cups whipping cream
1 egg yolk

CAKE:

Combine all ingredients. Place in greased Large Skillet, whistle closed. Cook on Medium for 6 minutes. Reduce heat to low, cook six more minutes. Flip out onto Large, flat surface and set aside.

FILLING & GANACHE:

Combine Cheese and Sugar and mash together. Whip in Vanilla, Nuts, & Chocolate Chips. Place water in 2 quart saucepan and place the double boiler atop the pot. Place the chopped chocolate in the double boiler and bring to a simmer on Medium Heat. When all of the chocolate is melted, stir in whipping cream gradually. Whip in egg yolk. Set aside to cool.

TO FINISH:

Take the cake and cut and half on the horizontal to create to layers of cake. Top the bottom layer of the cake with the Filling and place the other half of the cake back on top. Pour Ganache over the top of the cake and serve

NOTES:

