

Mistake on the Lake "Cake"



Serves 16

1/2c butter, cut into pieces

2oz chocolate, unsweetened, chopped

1c sugar

2 large eggs

1/2t vanilla extract

1 pinch salt

2/3c all~purpose flour

8oz cream cheese, softened

1/3c sugar

1 large egg yolk

1/4t vanilla extract

Preheat oven to 350. Butter an 8" square baking dish. Heat butter and chocolate in 3~quart heavy saucepan over moderately low heat, whisking occasionally, until just melted. Remove from heat and whisk in sugar, eggs, vanilla and salt until well combined. Whisk in flour until just combined and spread in prepared pan.

Beat together cream cheese, sugar, egg yolk and vanilla until smooth. Dollop over chocolate batter in pan then swirl into batter with a knife.

Bake until edges are slightly puffed and center is just set, about 35 minutes. Serve warm or at room temperature.

Prepare Ahead Tip

Keep cake, covered, in refrigerator for up to 3 days. Serve at room temperature.