



Bette LeMae

Traditional Recipe from Ruttger's Bay Lake Lodge

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| 2/3 cup boiling water | 1 cup semi-sweet chocolate chips |
| 1 2/3 cups sugar | 2/3 cup butter |
| 3 ounces baker's bittersweet chocolate | 6 whole eggs |

In saucepan, mix water and sugar and boil for 2 minutes. Add butter, baker's chocolate and chocolate chips. Bring to a boil and boil for 2 more minutes.

While mixture is boiling, beat 6 eggs in mixing bowl. *Slowly* add boiled mixture to eggs, beating at low speed. Let mixture beat for 2-3 minutes. Strain mixture into stainless steel bowl and pour into prepared wax-lined and floured 9" round pan. Place pan in hot water bath and bake for 1 hour at 325°. When done, remove from water bath and place on towel. Scrape around side of pan and allow setting for 10 minutes.

Turn Bette LeMae over onto plate. Let cool for 1 hour before frosting.

Bette LeMae Frosting Glaze

½ cup heavy whipping cream, scalded

Add 1 ½ cups chocolate chips

Melted white chocolate

Scald whipping cream. Remove from heat and add chocolate chips. Let stand until cooled. Frost Bette LeMae and drizzle with melted white chocolate. Store in refrigerator.