
Refrigerated Chocolate Rum Delight

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

1/2 pound butter
1/2 cup powdered sugar
5 ounces semi-sweet chocolate
2 ounces bitter chocolate
1/2 teaspoon vanilla
1/8 teaspoon salt
6 egg yolks
1 tablespoon rum or brandy
1/4 cup hot water
6 egg whites
48 ladyfingers
1 1/2 cups milk (for dipping ladyfingers)
1/2 cup rum (for dipping ladyfingers)

In a bowl, cream the butter and sugar.

In a saucepan, melt the two chocolates together. Add the vanilla, egg yolks, one tablespoon of rum and hot water. Add to the creamed mixture. Beat well. Fold in stiffly beaten egg whites.

Line a springform pan with split ladyfingers dipped first in milk and then in rum. Line the bottom and stand dry ladyfingers along the sides. Pour one-half of the chocolate mixture over the ladyfingers. Add another layer of dipped ladyfingers. Layer again with the chocolate mixture and finish with ladyfingers.

Place in the refrigerator overnight.

Remove the sides from the pan and ice with slightly sweetened whippe cream.

Dessert

Per Serving (excluding unknown items): 2620 Calories; 246g Fat (81.5% calories from fat); 46g Protein; 80g Carbohydrate; 9g Dietary Fiber; 1773mg Cholesterol; 2513mg Sodium. Exchanges: 1 Grain(Starch); 5 Lean Meat; 47 1/2 Fat; 4 Other Carbohydrates.