

SNOW PEAK CAKES

Serves: 6 ramakin size cakes

INGREDIENTS:

CAKE PEAKS

½ cup milk	1 egg
2 squares of dark chocolate	½ cup flour
3 Tbls Crisco	½ tsp salt
½ cup sugar	1 tsp baking powder
½ tsp vanilla	

Lightly greased ramakins and set aside. In a double boiler, add milk and break chocolate in small pieces for easier melting. Once melted, remove for stove. Blend in Crisco and sugar. Add flour, salt, baking powder, egg and vanilla. Mix well. Pour mixture into the ramakins. Leave room for them to raise into a mountain peak.

BAKE: for 20 mins in a 350 * oven.

MINT SAUCE

½ cup sugar	1 cup mini marshmallows
1/3 cup water	1-2 crushed candy canes
1/8 tsp cream of tartar	

In a saucepan – bring water and sugar to a boil. Stirring consistently. Stir into syrup mini marshmallows, cream of tartar. Remove from stovetop. Let cool for a few minutes. Then add crushed candy canes. You do not want them to melt all the way. Stir and pour mixture over the cooled cakes that have been removed from the ramakins and plated.