

Submitted by Lindsay Mathes

lindsaymathes@gmail.com

Melba Yearys' Angel Food Cake: one large or two small

8 Ounces semi-sweet chocolate chips

2 Eggs

1 Pint whipping cream

2 Tablespoons sugar

2 Tablespoons water

Put chocolate chips in double boiler with yolks from eggs and sugar and water.

Stir over boiling water until melted and set aside.

Break up cake into pieces in 13 x 9 pan.

Beat egg whites until stiff.

Beat whipping cream until stiff.

Mix egg white into melted chocolate and then fold in whipping cream.

Spread over cake pieces.

If you don't have a double boiler just put your ingredients in a small pan and sit it down in a larger one of boiling water and they will melt.

Cover and let chill in refrigerator for 6-8 hours (overnight usually works well).