

suzanne™ Desserts

## CHOCOLATE MARQUISE



8 ounces dark chocolate (preferably SomerSweet® Dark  
Chocolate Baking Bars)  
1 cup butter  
1 1/4 cup All Natural SomerSweet® Baking Blend  
(or 1/4 cup original SomerSweet®)  
6 eggs, separated  
2 tablespoons Grand Marnier

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*In a medium sauce pan, melt chocolate, butter and 1/4 cup All Natural SomerSweet® (or 3 tablespoons original SomerSweet®) over water bath. Set aside.*

*Place egg yolks into a bowl and beat on high for 10 minutes, gradually adding the chocolate mixture.*

*Beat egg whites until stiff. Add remaining All Natural SomerSweet®, egg yolk mixture and Grand Marnier. Beat on high another 10 minutes.*

*Pour mixture into buttered dishes and refrigerate 6 to 8 hours.*